

Indulgent Afternoon Tea

Sunday 12th and Tuesday 14th February

Treat someone special to our valentines indulgent afternoon tea with inclusive glass of pink fizz, served in our cosy log-fired lounges

A Selection of Finger Sandwiches, Home-made Fruit Scone with Freshly whipped Cream and Locally Produced Strawberry Preserve, Home-made Fruit Cake with Lancashire Cheese, Mini Chocolate Éclairs, Mini Raspberry Meringue and Strawberry Tart.

Served between 3.00 pm and 5.00 pm

£17.95 Per Person
Inclusive of a glass of fizz



“Be my Valentine...?”

Forthcoming Events at Netherwood

MOTHERING SUNDAY LUNCHEON AND INDULGENT AFTERNOON TEAS SUNDAY 18TH MARCH

Treat your mum to special luncheon or indulgent afternoon tea, including a gift for all mums and a personalised headed menu. Floristry demonstrations at 11.30 am and 2.30 pm by Grange Flowers - with chance to win the display!

EASTER SUNDAY SUNDAY 8TH APRIL

Delicious three course Sunday lunch followed by coffee and chocolate eggs. Children can enjoy the Netherwood Easter Egg hunt to win a tasty chocolate treat. A family welcome awaits....

FATHERS DAY BARBEQUE LUNCH AND STEAK DINNER SUNDAY 17TH JUNE

Show Dad how special he is this fathers day! Choose from a Barbeque lunch with cooking demonstration and complimentary pint of beer for all dads, served on our top terrace overlooking Morecombe Bay, or a Special offer Steak Dinner served in our panoramic restaurant with complimentary glass of red wine for all dads!

Terms and Conditions apply to all events and offers, please ask for more information upon booking. Netherwood reserves the right to alter or amend events listed without prior notifications.

Netherwood Hotel

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www.netherwood-hotel.co.uk

Valentine's

Candlelit Dinner

Sunday 12th & Tuesday 14th February 2012



Make this Valentine's Day truly special with a Romantic Dinner at Netherwood or Indulgent Afternoon Tea for two

NETHERWOOD HOTEL
GRANGE-OVER-SANDS

Cream of Celeriac and Parsley Root Soup

(served in a demi-tasse cup)

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Dovetail of Galia Melon

(served with mulled plum granite)

Chicken Parfait

(served with warm brioche and spiced apple and sultana chutney)

Smoked Salmon and Scallops

(a delicate mousseline served on a bed of avocado and vermouth and chive beurre blanc)

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Pink Champagne Sorbet

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Baby Tournedos of Beef

(topped with a sun-blushed tomato farcie, complimented with Porcini mushrooms and basil)

Suprême of Maize Fed Chicken

(enveloped in Pancetta, displayed upon a gathering of roasted root vegetables, with Madeira wine jus)

Fillet of Sea Bass

(accompanied by baby ratatouille and sweet pea cream)

Potato, Leek and Red Onion Flan

(served with shallot puree, canary style potatoes and mojo sauce)

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Marbled Chocolate Terrine

(an iced mousse of white chocolate and milk chocolate served with a sugar garnish)

Trio of Apple

(apple crumble topped with a nut crunch, iced apple parfait and caramelised apple complimented by an apple cream)

Almond and Raspberry Frangipane Tart

(sweet pastry case filled with a almond sponge infused with raspberries then served with a crème anglaise)

Assorted English and Continental Cheeses

(served with biscuits and celery)

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Coffee and Mini Shortbread Hearts

Happy Valentine's

Sunday 12th & Tuesday 14th February 2012,

From 7.00 pm

The Programme

Start the evening with fizz & canapés

**Tiger Prawn Tempura with Sweet Chilli Sauce
Spinach and Stilton Crostini
Baby Shepherds Pie**

Followed by a six-course candlelit dinner
served in our elegant restaurant
with romantic music from Harpist
Anna Kate Pearson

Finish the evening nestled around
crackling log fires in our cosy lounges for
coffee & homemade Shortbread Hearts.

The Charge

£39.95 Per Person

Inclusive of VAT, Reception Drink & Canapés
Please call **015395 32552** to make a reservation