

## Accommodation

We are offering a special accommodation rate for Valentines guests

### Friday 15th February

#### DOUBLE ROOM

Dinner, Bed & Breakfast      £120.00

Bed & Breakfast                      £100.00

### Saturday 16th February

#### DOUBLE ROOM

Dinner, Bed & Breakfast      £180.00

Bed & Breakfast                      £150.00

The above rates are per room and  
Inclusive of VAT

Children (Bed and Breakfast) @ £20.00

Please be aware the Friday night tariff  
will **NOT** include music by the Harpist, Canapés,  
Champagne or Brandy Snaps

There may have been a real Valentine, a third century Priest who defied Emperor Claudius II's ban against wartime marriages.

According to legend, Valentine performed secret marriages until he was discovered and put to death.

There's another legend in which a Valentine, persecuted for helping Christians, restored the eyesight of his jailer's blind daughter, and then maintained a secret correspondence with her to which he signed his name "your Valentine".

## NETHERWOOD HOTEL

Open to Non-Residents  
Wedding Receptions  
Conferences  
Dinners—Functions  
Annual Holidays  
Short Breaks  
Morning Coffees  
Luncheons  
Bar Luncheons  
Afternoon Tea



## NETHERWOOD SPA & FITNESS CENTRE

Indoor Pool  
Spa Bath  
Steam Room  
Solarium  
Beauty Salon  
Fitness Centre

Open to the Public

Valentine's Dinner

Saturday 16th Febru-

Netherwood Hotel

Grange-over-Sands

## M E N U

### Gravadlax of Norwegian Salmon

(served with blinis and a vodka dressing)

### Trio of Melon

(a medley of Galia, Cantaloupe and honeydew melon,  
partnered by a lavender and elderberry sorbet)

### Ham Hock Terrine

(pressed ham hock served with home-pickled  
white cabbage)

### Cream of Carrot and Ginger Soup

(topped with ginger crisp)

### Wild Mushroom and Corian- der Quiche

(partnered by a creamed leek sauce)

### Skewered Tiger Prawns

(displayed over savoury rice with a green curry sauce)

### Roast Saddle of Venison

(served with a confit of cranberry and gin,  
with a redcurrant and game jus)

### Baked Fillet of Halibut

(topped with a lobster mousse with a sauce  
Americain sprinkled with black truffle)

### Pan-Fried Medallions of Pork

(displayed on a bed of celeriac mash  
with a honey and mustard dressing)

### ROAST FILET OF BEEF

(garnished with an oxtail and horseradish pudding edged  
by a rich Madeira glaze)

### Spinach, Dolcelatte and Mascarpone Souffle

(served on a fresh tomato concassée)

### Au Gratin and Lyonnaise Pota- toes

### Fresh Market Vegetables

### Chocolate Roulade

(served with a compôte of raspberries)

### Lemon Posset

(served with a brandy snap tulle)

### Baked Alaska

(served with crème chantilly)



### The Date

Saturday 16th February 2008

### The Programme

Reception From 7.00 pm  
Canapés and the Romantic Tones  
of the Harpist

Followed by  
Dinner at 8.00 pm

Champagne, Coffee and Brandy Snaps served in  
the Lounges around the Crackling Log Fires

### The Charge

£40.00 Per Person  
Inclusive of VAT

### The Place

Netherwood Hotel  
Grange-over-Sands  
Cumbria  
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