

Canapés

Petit Bodin Noir with Creamy Mash
Scrambled Egg with Smoked Salmon and Truffle
Brushetta with Roasted Red Peppers and Anchoovy
A Velouté of Wild Mushroom Soup
(frothed creamy wild mushroom soup, served in a demi-tasse)

Menu

Brochette of Melon
(presented upon a warm confit of mulled plums)

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

Timbale of Salmon and Scallops
(a delicate mousseline served on a bed of zucchini spaghetti and
vermouth and chive beurre blanc)



Champagne and Raspberry Jelly



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)

Diamond of Seabass
(seared until crisp and accompanied by baby ratatouille
and sweet pea cream)

Baked Stuffed Kholarabi
(filled with a fricassee of paysanne vegetables
in a shallot and sherry cream)

All Served with a Selection of Seasonal Vegetables

Iced Marbled Chocolate Terrine
(an iced mousse of white chocolate and milk chocolate
served with a compôte of raspberries)

Strawberry Choux Bun
(a delicate choux pastry bun filled with crème patisserie cream
and strawberries edged by a cognac sauce)

Apple and Blackberry Crumble
(served with crème Anglaise)

Assorted English and Continental Cheeses
(served with biscuits and celery)



Coffee and Heart Shaped Breads



Netherwood Hotel

Grange-over-Sands

The Date
Saturday 14th February 2009

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

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