

Netherwood Hotel

Lindale Road, Grange-over-Sands, Cumbria, LA11 6ET

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Netherwood Hotel

Open to Non-Residents

Wedding Receptions

Dinners - Functions - Conferences

Short Breaks

Morning Coffees

Luncheons

Bar Luncheons

Afternoon Teas

Netherwood Spa & Fitness Centre

Indoor Pool

Spa Bath

Steam Room

Solarium

Beauty Salon

Fitness Centre

Open to Non Residents

Christmas 2010



Netherwood Hotel

Grange-over-Sands

'Happy Christmas'

Come and Celebrate with Us...

Whether you are thinking of going out for lunch during the winter season, Partying with your friends or having a family celebration, Netherwood is here to give you a warm and festive welcome.

Our **Festive Lunches** consisting of 3 Courses with Coffee and Mini Mince Pies are available throughout November and December. Why not bring a group of friends? Please contact Reception for more information and to make a booking

Party Nights are a great way to reward your team for all their hard work over the last 12 months. 3 Course Meal, Coffee and Mini Mince Pies then Dance the night away with our resident DJ, Dave Marwood. Please ask at Reception for our group party nights.

Christmas Day at Netherwood is a very special occasion welcoming families from far and wide to celebrate in relaxed surroundings around crackling log fires. Our 4 Course Lunch is served in the Deakin suite.



We look forward to welcoming you to Netherwood and celebrating the festive season with you.

Christmas Pudding
(served with brandy sauce)
Black Forest Bavaois
(served with a compôte of cherries)
Tiramisu
(an Italian sweet consisting of boudoir biscuits, mascarpone cheese, sweetened and flavoured with coffee and amaretto)
Assorted Cheese and Biscuits

Coffee and Mini Mince Pies



4 Courses, Coffee & Mini Mince Pies
£65.00 per person

**Arrive From 11.00 am, Lunch Served from 12 Noon followed by
Coffee and Mini Mince Pies Served in the Lounges.
Reduced Rates for Children.
A Non-Refundable deposit of £30.00 per person is required on booking
Full Payment for Adults is Required by 1st December 2010.**

Christmas Day

Salmon and Smoked Haddock Gateau

(a chilled set gateau of flaked smoked haddock and fresh salmon wrapped in slices of smoked salmon, served with a delicate celery and cucumber salad)

Goats Cheese and Spinach Timbale

(a blend of Westmorland goats cheese and wilted spinach, on a savoury biscuit base, with fresh tomato and spring onion dressing)

Terrine of Pheasant, Partridge and Pigeon

(mosaic of local Cartmel Fell game served with a confit of macerated apricots)

Tian of Galia Melon

(crown of sliced Galia melon with slices of prosciutto ham and home-made mint tea sorbet)

Pan-Fried Crab Rosti Cakes

(flaked crab claw meat combined with grated potato, served with a classic sauce remoulade)

Brochette of Chicken and Chorizo Sausage

(skewered strips of chicken breast and Spanish chorizo sausage, served with a mini stack of Savoury rice and a Barbecue sauce)

Freshly Prepared Fennel and Almond Soup

Roast Lakeland Turkey

(served with chipolata sausage, bread sauce, stuffing and roast gravy)

Sirloin of Staveley Beef

(roast prime local beef with a home-made oxtail pudding and a red wine jus)

Saddle of Kendal Lamb

(centred with a pork, paprika and leek forcemeat, accompanied by traditional caper sauce)

Roast Barbary Duckling

(presented with caramelised apple, apple sauce and a calvados glaze)

Fillet of Hake

(served with a courgette and orange vinaigrette)

Individual Celeriac and Lentil Cottage Pie

(ragout of celeriac, root vegetables with puy lentils, topped with fluffy mash potato)

Festive Lunches

Served from 12.30 pm to 2.00 pm ~ £26.50 Per Person

Ham Hock Terrine

(slow cooked ham shank, shredded with root vegetables amid a Madeira jelly, celeriac and horseradish remoulade)

Grilled Goats Cheese

(Westmorland goats cheese, served over a crouton and topped with a red onion marmalade)

Gateau of Pineapple, Cantaloupe and Galia Melon

(a mini stack of sweet pineapple, Cantaloupe and Galia Melon, served with a mango sorbet and a bitter sweet kumquat jam)

Freshly Prepared Cream of Carrot and Cumin Soup
(served with baby coriander scone)

Roast Local Turkey

(served traditionally with a Cumberland chipolata wrapped in bacon, bread sauce, stuffing and roast gravy)

Sirloin of Cumbrian Beef

(accompanied by Yorkshire pudding, caramelised onions and served with a claret roast gravy)

Pan-Fried Medallions of Loin of Lune Valley Pork

(accompanied by a lemon and thyme farcie, wrapped in a flaky puff pastry with apples and Madeira jus)

Tranche of Salmon

(Loch Linnhe farmed salmon topped with a parsley crust, served upon a warm potato and haricot bean salad)

Fennel and Walnut Filo Strudel

(individual filo pastry strudel, served upon a sweet red pepper confit)

All Served with a Selection of Seasonal Vegetables and Potatoes

Traditional Christmas Pudding

(served with brandy sauce)

Mojito Jelly

(light jelly of Cuban Bacardi and fresh mint)

Chocolate Roulade

(served upon a lake of fresh cream)

Assorted Cheese and Biscuits

Coffee and Mini Mince Pies



Christmas Party Nights

Terrine of Holker Venison
 (mosaic of local Holker Estate venison, prunes and pistachios, served with a home-made plum jam)
Grilled Goats Cheese

(Westmorland goats cheese, served over a crouton and topped with a red onion marmalade)
Gateau of Pineapple, Cantaloupe and Galia Melon
 (a mini stack of sweet pineapple, Cantaloupe and Galia Melon, served with a mango sorbet and a bitter sweet kumquat jam)

Prawn and Spinach Won Ton
 (delicate oriental parcels of prawn and fresh spinach, fried until crisp, served with sweet chilli dipping sauce)
Freshly Prepared Cream of Carrot and Cumin Soup
 (served with baby coriander scone)

Roast Local Turkey

(served traditionally with a Cumberland chipolata wrapped in bacon, bread sauce, stuffing and roast gravy)

Prime Sirloin of Cumbrian Beef

(accompanied by Yorkshire pudding and caramelised onions, served with a claret roast gravy)

Loin of Lune Valley Pork En Croute

(accompanied by a lemon and thyme farcie, wrapped in flaky puff pastry with apples and Madeira jus)

Tranche of Salmon

(Loch Linnhe farmed salmon, topped with a parsley crust, served upon a warm potato and haricot bean salad)

Sundried Tomato and Mushroom Risotto

(served with Parmesan shavings)

Fennel and Walnut Filo Strudel

(individual filo pastry strudel, served upon a sweet red pepper confit)

All Served with a Selection of Seasonal Vegetables and Potatoes

Traditional Christmas Pudding

(served with brandy sauce)

Mojito Jelly

(light jelly of Cuban Bacardi and fresh mint)

Chocolate Roulade

(presented upon a Tia Maria sauce)

Assorted Cheese and Biscuits

Coffee and Mini Mince Pies

Party Night Prices

Per Person, inclusive of Dinner, Disco and VAT

Friday & Saturday £36.00

Sunday & Midweek £27.50

Please contact us for Available Dates throughout November, December & January

A deposit of £10.00 per person is required to make a booking
 Full payment is required by 1st November 2010.

Accommodation

We are offering a Special accommodation rate for Party Night Guests
 All Rates are per room and inclusive of Breakfast and VAT.
 A deposit of £50.00 is required per room.

	Midweek	Friday	Saturday
Double/Twin Room (Woodland)	£80.00	£120.00	£120.00
Double/Twin Room (Bay)	£80.00	£140.00	£140.00
Single Room	£75.00	£90.00	£90.00