

NETHERWOOD HOTEL

Open to Non-Residents
Wedding Receptions
Dinners - Functions
Annual Holidays
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 the Public
No Membership Needed

Fully Licensed
Open All Year

The holly and the ivy
when they are both full
grown, of all the trees that
are in the wood the holly
bears the crown. . . .



Netherwood Hotel

Lindale Road
Grange-over-sands
Cumbria
LA11 6ET

Tel: 015395 32552

Fax: 015395 34121

E-Mail enquiries@netherwood-hotel.co.uk

Resident Proprietors:
M P & C H Fallowfield



Christmas Day

At

N etherwood



Menu

Ham Hock Terrine

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

Trio of Melon

(medley of galia, cantaloupe and watermelon, partnered by a lavender and elderflower sorbet)

Avocado and Smoked Chicken Salad

(festive salad of winter leaves with slices of avocado and succulent smoked chicken, veiled by a subtle curry dressing)

Prawn and Salmon Timbale

(chilled mousse of prawns enveloped by cucumber slices and accompanied by a herb crème fraîche)

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Home-Made Roasted Tomato and Basil Soup

Wild Mushroom and Leek Quiche

(individual tartlet of wild mushrooms and leeks, escorted by a salsa verde)

Medallion of Pork

medallions of pork loin stuffed with a goats cheese and sage farcie, served upon a wild mushroom sauce)

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Roast Local Turkey

(served with bacon roll, chipolata sausage, bread sauce, stuffing and cranberry)

Roast Fillet of Beef

(presented with an oxtail and horseradish pudding, edged with a rich Madeira jus)

Pot-Roasted Holker Pheasant

(local pheasant slowly pot-roasted on the bone, presented with a mulled plum glaze)

Tenderloin of Lamb

(roast loin of lamb arranged upon a mint, coriander, buck wheat and honey reduction)

Farcie of Salmon

(suprême of salmon on a plinth of pea risotto, garnished with sautéed shrimps and rocket pesto)

Spinach, Dolcelatte and Mascarpone Soufflé

(served on a fresh tomato concassée)

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Chateau and New Potatoes

Market Vegetables

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Christmas Pudding

(served with Brandy sauce)

Assiette of Desserts

(Stem ginger and black treacle pudding with ginger toffee sauce Iced tiramisu parfait with a coffee bean sauce

Raspberry and Drambuie bavarois with a raspberry compôte)

Assorted Cheeses with Biscuits,

Celery, Apples and Grapes

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Coffee/Tea and Mince Pies

Coffee and Mince Pies

CHRISTMAS DAY

RESERVATION FORM

Please Reserve places
Preferred Time

(Between 12.00 noon and 1.30 pm)

NAME

ADDRESS

TEL NO

I enclose a £..... deposit paid by

Cheque/Credit Card

CREDIT CARD NO

EXPIRY DATE

A deposit of £10.00 per person is requested to validate this booking. A written confirmation will be sent upon receipt

Please detach and return to

Netherwood Hotel
Grange-over-Sands
LA11 6ET

The Charge

£59.25 per person

Inclusive of VAT

Reduced Rates for Children