

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

Email: enquiries@netherwood-hotel.co.uk

Resident Proprietors:
M P & C H Fallowfield



Christmas Day 2009

Netherwood Hotel
Grange-over-Sands

Menu

Gateau of Mozzarella Cheese, Tomato and Basil

(alternated layers of Buffalo Mozzarella cheese, tomato and fresh basil, topped with crispy baked Prociutto and pesto vinaigrette)

Smoked Trout Mousse

(enveloped in smoked salmon served with a caper, parsley and horseradish dressing)

Melon With Damson Jelly

(fanfare of Galia and Cantelope melon, and a home-made damson jelly scented with cardamom)

Terrine of Braised Oxtail

(shredded off the bone, set with its own cooking liquor with a Porcini mushroom vinaigrette)

Warm Partridge Salad

(a medley of crisp winter leaves topped with slices of warm Cartmel valley partridge with honey and mustard)

Avocado and Crab Gratinée

(flaked crab claw meat and Avocado bound with thermidor sauce, presented in a Beef tomato and glazed)

Freshly Prepared Classic Scotch Broth

Roast Local Turkey

(presented with bacon roll, chipolata sausage, bread and cranberry sauce, served in roast gravy)

Loin of Wild Boar

(served upon parsnip mash with spiced mulled plums)

Prime Cumbrian Sirloin Forestiere

(succulent regional prime beef, with a classical sauce of mushroom, bacon lardons, shallots and cocotte potatoes)

Rack of Lamb

(roasted and topped with a parsley crust served upon a Boulangère potato galette and redcurrant and rosemary glaze)

Trellis of Salmon and Sole

(interwoven fillets of salmon and lemon sole, set upon wilted spinach with tomato and chive Hollandaise)

Goats Cheese, Tomato and Red Onion Filo Purse

(baked until golden and served with a sweet pepper fondue)

All Served with Seasonal Potatoes and Vegetables

Trio of Desserts

(apple parfait, apple crumble with a warm creamy custard, apple mille feuille layered with apple infused crème pâtissière)

Christmas Pudding

(escorted by a brandy sauce)

Chocolate Truffle Cake

(a chocolate sponge base topped with a chocolate truffle mousse, escorted by a brandy snap tuille)

Cheese and Biscuits

(served with celery and grapes)

Coffee and Mini Mince Pies

Christmas Day Programme

Arrive from 11.00 am

Lunch Served from 12 Noon

Coffee and Mini Mince Pies
Served in the Lounges

£62.50 per person

Inclusive of VAT

Reduced Rates for Children

