

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
New State of the Art Fitness Centre

Open to the Public
No Membership Needed
Fully Licensed
Open All Year

**At Christmas
Play & Make Good
Cheer for Christmas
Comes But Once
A Year**



Netherwood Hotel

Lindale Road
Grange-over-sands
Cumbria
LA11 6ET
Tel: 015395 32552
Fax: 015395 34121
E-Mail: enquiries@netherwood-hotel.co.uk
Web: www.netherwood-hotel.co.uk

Resident Proprietors:
M P & C H Fallowfield

A vibrant background of colorful Christmas ornaments in shades of orange, yellow, green, blue, and purple, with silver baubles scattered throughout.

Christmas
Party
Nights

At
Netherwood
2007

THE FULL MENU

Pressed Terrine of Ham Hock

(Infused with horseradish, partnered by a cranberry chutney and pickled red cabbage)

Thai Style Crab Meat Farcie

(white crab meat bound in a coriander & chilli mayonnaise, presented in a beef tomato, on a watercress cream with crab claws)

Fanfare of Galia Melon

(served with a compôte of mulled plums)



Cream of Celery Soup

(garnished with crumbled stilton)

Prawns & Monk Fish Sevillanos

(tiger prawns and strips of monkfish sauteed in a tomato and chili sauce served on a garlic bread crouton)

Spinach & Ricotta Souffle

(served with a red pepper pesto)



Roast Local Turkey

(succulent turkey served with a bacon roll, chipolata sausage, bread sauce and cranberry)

Medallions of Beef

(medallions of beef seared upon a rosti potato in a pool of red wine sauce with a garni of braised fennel and Enoki mushrooms)

Rack of Lamb

(seared rack of lamb displayed over a redcurrant and rosemary jus, garnished with straw potatoes)

Grilled Salmon

(with Morecambe Bay shrimps sautéed in garlic butter and garnished with cucumber)

Vegetable Risotto Cake

(Chestnut mushrooms and sun-blushed tomatoes scented with basil, baked in filo pastry and served with a vegetable risotto and a puy lentil broth)



Chateau and Parsley

Selection of Seasonal Vegetable



Christmas Pudding

(brandy sauce or Rum butter)

Assiette of Desserts

(chocolate roulade with praline, lemon iced parfait and raspberry meringue)



Coffee and Mince Pies

THE ALTERNATIVE

Pressed Terrine of Ham Hock

(Infused with horseradish, partnered by a cranberry chutney and pickled red cabbage)

Fanfare of Galia Melon

(served with a compôte of mulled plums)

Cream of Celery Soup

(garnished with crumbled stilton)



Roast Local Turkey

(succulent turkey served with a bacon roll, chipolata sausage, bread sauce and cranberry)

Grilled Salmon

(with Morecambe Bay shrimps sautéed in garlic butter and garnished with cucumber)

Vegetable Risotto Cake

(Chestnut mushrooms & sun-blushed tomatoes scented with basil, baked in filo pastry & served with a vegetable risotto and a puy lentil broth)



Chateau and Parsley

Selection of Seasonal Vegetable



Christmas Pudding

(brandy sauce or Rum butter)

Assiette of Desserts

(chocolate roulade with praline, lemon iced parfait and raspberry meringue)



Coffee and Mince Pies

The Charges

Party Night Price

Per Person, inclusive of Disco and VAT

The Full Menu - £34.00

December Fridays 7th, 14th and 21st

December Saturdays

1st (Limited Availability), 8th, 15th and
(22nd - Fully Booked)

The Full Menu - £30.00

December Thursday 13th

December Sundays 2nd, 9th and 16th

(23rd - Fully Booked)

The Alternative Menu - £25.00

Friday 23rd & 30th Saturday 24th November

**Please contact us for Available
Dates throughout December**

Accommodation

We are offering a Special accommodation rate

For Party Night Guests

Friday

Double/Twin Room £150.00

Single Room £ 90.00

Saturday

Double/Twin Room £160.00

Single Room £ 90.00

Sunday or Mid Week

Double/Twin Room £ 90.00

Single Room £ 45.00

**All Rates are per room and inclusive of
Breakfast and VAT**