



NETHERWOOD

HOTEL & SPA

A La Carte Evening Dinner Menu

Please inform our team of any allergies or dietary requirements you may have,
and we will be happy to help.

Please Note that a 10% service charge is added, this is discretionary and can be removed on request

To Start

Soup of the Day (Ve) £7.95

Served with a Bread Roll and Butter

Taste of the Lakes Ham Hock Terrine £13.50

Damson Chutney, Crostini and Micro Salad

Prawn and Chorizo Cassoulet £ 9.95

Red Onion, Rocket and Tomato Salad with Toasted Ciabatta

Deep Fried Tempura Plaice Fillet £12.50

Spiced Aubergine Puree, Greek Yoghurt, Lemon Gel, Micro Salad

Hot Smoked Salmon Mousse £8.95

Pickled Cucumber, Horseradish Cream and Watercress

Caramelized Onion and Miso Cream (Vg) £9.00

B.B.Q Alliums, Onion and Madeira Puree, Micro Salad

Chicory, Pear and Blue Cheese Salad (Ve) £ 13.50

Candied Walnuts and Pomegranate

For Mains

Cider Braised Pork Belly £27.95

Creamy Mashed Potato, Chantenay Carrots and Cabbage with Cider Pork Sauce

Pan Roasted Chicken Breast £27.50

Fondant Potato and Seasonal Vegetables with Chicken Sauce

Roasted Duck Breast £28.50

Parmentier Potato, Red Cabbage and Tender Stem Broccoli with Blackcurrant Game Jus

Oven Roasted Cod Supreme £28.95

Cassoulet of White Bean and Chestnut, Kale, Chestnut Velouté

Pan Seared Sea Trout £26.95

Braised Salsify, Kale, Rosti Potato with Chive and Lemon Cream Sauce

Warm Spice Roasted Cauliflower (Vg) £18.95

Spiced Lentil, Cashew Cream, Golden Sultana and Red Onion Dressing

Pan Fried Teriyaki Glazed Tofu (Vg) £18.50

Pak Choi, Bean Sprout, Julienne Carrot, Soba Noodles with Asian Sauce

Please inform us of any dietary requirements

Dinner Inclusive Guests includes £35 per person towards your evening meal.

To Finish

Chocolate Tombstone £10.50

Raspberries, Chocolate Sauce and Raspberry Sorbet

Kalamansi Mousse £8.80

Coconut Sorbet, Spiced Meringue, Kalamansi Gel

Homemade Sticky Toffee Pudding £8.50

Toffee Sauce, Vanilla Ice Cream

Apple and Blackberry Streusel Financer £8.95

Crème Anglaise Sauce, Poached Blackberries and Apple Sorbet

Tasting of Pear (Vg) £8.95

Spiced Poached Pear, Pear jelly, Pear Puree and Blackcurrant Sorbet

Trio of Local Cheeses £9.95 Five Cheese £12.95

Served with Hawkshead Chutney, Pete's Yards Crackers, Grapes, Celery
(GF on request)

Blacksticks Blue

Smoked Wensleydale

Mrs Kirkham's Lancashire

Sykes Fell Ewe's Cheese

Kidderton Ash Goat's Cheese

Trio of Lakeland Ice Creams or Sorbet £7.95

(Vegan sorbets and ice cream available)

Vanilla, Chocolate and Strawberry ice cream

Lemon, Raspberry and Passionfruit and Pineapple sorbets



Tea, Coffee, and Petit Fours **£5.95**

Petit fours **£2.50**

Please inform us of any dietary requirements you may have.

Dinner Inclusive Guests include £35 per person towards your evening meal.