



mother's day
MENU

STARTERS

*Home Made Soup of the Day
Bread roll & butter*

*Cartmel Valley Smoked Salmon
Pickles, lemon, horseradish cream & brown bread*

*Chicken Liver Pate
Fruit chutney, toasted crostini & micro salad*

*Baked Goat Cheese and Red Onion Tart
Tomato, rocket & pine nut salad with balsamic glaze*

MAIN

*Roast Striploin of Beef
OR*

*Roast Leg of Lamb
Served with roast potato, Yorkshire puddings, seasonal vegetable and
red wine gravy*

*Pan Fried Salmon Fillet
Lemon and herb potato cake, seasonal vegetables & tarragon cream
sauce*

*Pan Fried King Oyster Mushroom
Braised spelt, roasted carrots & white bean puree*

DESSERT

*Sticky Toffee Pudding
Toffee sauce & vanilla ice-cream*

*Steamed Lemon And Vanilla Yoghurt
Roasted rhubarb, stem ginger & rhubarb sorbet*

*Chocolate And Chestnut Torte
Hazelnut & tonka bean ice-cream with chocolate sauce*

*3 Cheese Selection
Grapes, celery, chutney & crackers*

2 COURSES £29.50 3 COURSES £34.95

TEA, COFFEE AND PETIT FOURS £4.50

AVAILABLE ALL DAY SUNDAY 30TH MARCH. PRE-BOOKING IS ESSENTIAL
CALL ON 01539532552 OR EMAIL ENQUIRIES@NETHERWOOD-HOTEL.CO.UK