

NETHERWOOL

HOTEL & SPA

LUNCH



Cartmel Valley Game Terrine

celery and grape chutney, pea shoots

Duo of Melon

honeydew melon and cantelope melon, drizzled with a fruit coulis and mint

Home-made Soup of the Day

home baked bread



Slow Braised Lamb Shoulder

champ potato, seasonal greens and a pea and mint gravy

Seared Chicken Breast

mash potato, sauteed vegetables with a leek and chicken sauce

Baked Cod Loin

bacon and mint broth with roasted cherry tomatoes and new potatoes

Beetroot and Feta Cheese Filo Tart

balsamic reduction, dressed leaves



Sticky Toffee Pudding

butterscotch sauce

Berry Mousse

raspberry compote

Assorted Cheeses

grapes, celery and biscuits



Tea or Coffee and Home-Made Sweets

3 Courses £18.95 2 Courses £14.95

TEA OR COFFEE £2.95