



NETHERWOOD

HOTEL & SPA

DINNER: Wednesday 8th November 2017



Homemade Soup of the Day

home baked bread

Mulled Trout Gravdlax

celeriac, rocket, crispy capers

Crisp Ham

braised peas, shallot, honey

Eggs Forestiere

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Cartmel Valley Mallard

anna potato, cauliflower, damson jus

Herdwick Lamb

dauphinoise potatoes, red wine jus, salsa verde

Pan Fire Chalk Stream Trout

new potatoes, bacon, kale, parsley

Parsnip, Rosemary and Fig Risotto

spiced red wine, blue cheese



Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Chocolate Delice

chocolate crumb, berries

Orange Mousse

almond and brittle

Cheese and Biscuits

chutney, celery, grapes



Tea or Coffee and Chocolates

3 Courses with Tea or Coffee - £34.00pp

2 Courses with Tea or Coffee - £25.00pp

Food Allergies and Intolerances - before ordering, please speak to staff about your requirements