


SPRING SAMPLE MENU



New Season Asparagus *lakes pancetta, wild mushrooms, hollandaise sauce*

Crispy Lamb *rhubarb, ginger, coriander, peashoots*

Beetroot *orange, goats cheese, tarragon and hazelnut*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Cumbrian Chicken *boulangere potatoes, tomato, pea, broad bean and majoram broth*

North Sea Hake *crushed jersey royals, sauce choron, chorizo, spring onion*

Purple Sprouting Broccoli *blue cheese, pinenut, crispy kale*

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Crème Brulee *biscotti*

Coconut Chiboust *caramelised pineapple, toasted coconut*

Lime Sponge *baked white chocolate pave, lime ice*

Blood Orange Sable *cremeux, puree, walnut and thyme*



SUMMER SAMPLE MENU



Hot Smoked Salmon *(served cold) red peppers, capers*

Roast Peach *crisp ham, lemon thyme dressing*

Summer Vegetable Minestrone *home-baked bread*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Confit Pork Belly *pineapple, chilli, red onion, crushed white beans, fenugreek*

Whole Mackerel *hot potato salad, charred lemon, fennel and orange*

Pan Fried Polenta *piperade, parmesan, squash, pinenuts*

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English Strawberry Mousse *charred sabayon, raspberry jelly, almond crumb*

Dark Chocolate Dust *tuille and iced soufflé, baked white chocolate*

Natural Yoghurt *vanilla, watermelon, mint ice, granola*

Crème Brulee *citrus shortbread*



NETHERWOOD

HOTEL & SPA
WEDDINGS

AUTUMN SAMPLE MENU

Pressed Ham Hock *tomato and apple chutney, sourdough*

Roast Celeriac *chicken and apple soup*

Fresh Mackerel Pate *ceviche, seared fillet, blackberry and pear, sweet toast crumb*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Autumn Lamb *hot pot potatoes, cauliflower, pickled beetroot, rosemary and lemon jus*

Baked Cod *parmesan, parsley crumb, spinach and nut butter risotto*

Spiced Chick Pea *cous cous, tzatziki, pomegranate, coriander, almond*

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Blueberry and Hazelnut Cheesecake *blueberry jelly, vanilla ice-cream*

Poached Peaches *lemon curd, cinder toffee, lemon sorbet*

Sticky Toffee Pudding *butterscotch sauce, vanilla ice-cream*

Plum Pave and Jelly *dark chocolate, frozen damson parfait*

WINTER SAMPLE MENU

Cod, Salmon, Prawn and Clam Bouillabaisse *aioli, focaccia*

Blue Cheese *walnut, pear salad, spiced red wine*

Roast Jerusalem Artichoke Soup *home-baked bread*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Cartmel Valley Venison *damson, anise, carrot, anna potatoes*

Loch Fyne Salmon *spinach, new potatoes, curried mussel broth*

Wild Mushroom Pithivier *parsnip, chestnut, hazelnut and cranberry*

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Caramel Pannacotta *apple puree and crisp, praline*

Dark Chocolate Parfait *peanut butter sorbet, peanut granola*

Sticky Toffee Pudding *butterscotch sauce, vanilla ice-cream*

Gingerbread *cranberry mousse, vanilla and almond*

These are sample menus and can be changed, altered and tailored to your requirements.

The menus may vary due to availability of produce



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