



*GRANGE HOTEL*

GRANGE - OVER - SANDS, CUMBRIA

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New Year  
Celebrations  
2018/19



# Your Christmas Programme at the

## GRANGE HOTEL

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### Christmas Eve - Monday 24th December

- Arrival** Collect your Festive Quiz sheets from Reception.
- 4pm - 5pm** Relax over Tea or Coffee with Chocolate Brownies and Orange & Cardomom. Cake served in the lounge.
- From 6.30pm** 'Getting to Know You' over mulled wine & canapes.
- 7.15pm - 9pm** Get into the festive mood with \*Christmas Eve Dinner.
- From 10.30pm** Courtesy transport to the Midnight Service at Cartmel Priory.
- From 12.30am** Midnight Snack. Coffee, mince pies and hot toddy await your return!

### Christmas Day - Tuesday 25th December

- 8am - 9.30am** Enjoy our selection of fine Cumbrian fare from the Breakfast Buffet.
- 10am - 11am** Morning Coffee with our delicious Chocolate Coconut Cake and Cherry Scones.
- From 11.15am** Father Christmas arrives with a sackful of goodies for all. Practice your best smile for your souvenir photo taken with Santa for the family album.
- 12.30pm - 2pm** Traditional \*Christmas Day Luncheon.
- 4.30pm-5.30pm** Afternoon Tea & Christmas Cake served in the Lounge.
- 7.30pm - 9pm** Chef's special Christmas Night Fork Buffet.
- Approx. 9.30pm** Fantastic Firework Display held on the terrace.
- 9.45pm - 11pm** Join your Hostess for our ever-popular 'Make Your Own...' session in the Lounge. This is your golden opportunity to express your creative inner self with the help of loads of glue, paint and imagination! **Prizes for the Winners.**

### Boxing Day - Wednesday 26th December

- 8am - 9.30am** Start your day with a satisfying Buffet Breakfast.
- 10.30am -** Noon Our Boxing Day Mystery Coach Trip will spirit us away to experience the magical charms of the beautiful English Lake District.
- 12.30pm-2pm** \*Boxing Day Lunch.
- 4pm - 5pm** Refreshments will be served with Lemon Roulade with Chocolate Eclairs.
- 7.30pm - 9pm** \*Boxing Night Dinner.
- From 9.30pm** Get up and trip the light fantastic with an evening of wonderful. Musical Entertainment guaranteed to get those feet tapping.

### Thursday 27th December

- 8am - 9.30am** A hearty Cumbrian Breakfast served from the buffet. Then it's time for fond farewells until next year.



*Make it memorable at The Grange Hotel*



# Christmas Eve Dinner at the

## GRANGE HOTEL

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### **V Cassoulet of Wild & Field Mushrooms**

Bathed in cream, garlic and Chablis, presented in a filo pastry casket

### **Chargrilled Moroccan Chicken Fillet**

Marinated in natural yoghurt and exotic spices, served on dressed couc cous with lemon and coriander dressing

### **V Roasted Vegetable & Goats Cheese Terrine**

Finished with sun-dried tomato sauce and basil sorbet

### **Traditional Prawn Cocktail with Buttered Brown Bread**

Bound in a classic Marie Rose sauce, set on a bed of crispy lettuce and cherry tomatoes

### **V Cream of Celery & Stilton Soup**

Finished with garlic croutons

### **V Blackcurrant Sorbet**

Loin of Venison with a Game, Red Wine & Chocolate Sauce  
Accompanied by braised red cabbage and dauphinoise potatoes

### **Chargrilled Cumbrian Pork Steak on Herb & Garlic Mash**

Topped with Gruyere cheese with lardons of bacon and a tomato and basil sauce

### **Grilled Fillet of Atlantic Cod**

Served on a round of English mustard mash with a mushroom and tarragon sauce

### **V Leek & Ricotta Cannelloni**

Topped with a provolone picante cheese sauce

### **Cherry & Chocolate Custard Pie**

A happy marriage of chocolate and cherries finished with vanilla ice cream

### **Steamed Seville Orange Marmalade Pudding**

Bathed in a creamy custard

### **Coffee Meringue Roll**

Finished with coffee cream and toffee praline

### **Poached Pear in Spiced Wine Jelly**

Served with frozen cardamom parfait

### **Coffee and Hand-made Chocolates**

Non Residents - £47.00 per person

# Christmas Day Luncheon at the

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**V** **Open Lasagne of Mushrooms & Spinach**

Finished with a delicate sage butter

**Lakeland Wild Game Terrine with Tawny Port**

With melba toast, cornichons and Lyth Valley damson chutney

**Morecambe Bay Garlic Butter Shrimp Filo Parcel**

Set beside wilted samphire and finished with herb butter sauce

**V** **Grilled Figs set beside St Augur Blue Cheese Set Mousse**

Drizzled with a succulent spiced fig jus

**Mosaic of Salmon & Greenland Prawns**

**V** **Cream of Onion & Almond Soup**

With toasted almond topping

**V** **Champagne Sorbet presented in a Brandy Snap Basket**

**Grange Hotel's Festive Fillet Steak**

Accompanied by fondant turnip, pomme puree and haggis cannelloni

**Christmas Turkey and All the Trimmings**

Cumberland sausage, traditional stuffing, bread sauce, pigs in blankets and more...

**Baked Fillet of Halibut with Cockles**

Reclining on a bed of green pea, white wine and herb risotto

**V** **Chef's Kenyan Vegetable Curry**

Accompanied by coconut Basmati rice, mango chutney and poppadums

**Grange Hotel's Traditional Christmas Pudding**

Decorated with marzipan holly and finished with a runny brandy sauce

**A Trio of Citrus Delights**

Lime meringue tart, Seville orange mousse and a brandy basket of limoncello ice cream

**Celebration Chocolate Assiette**

Dark chocolate mousse, milk chocolate dipped fruits and white chocolate and Baileys cheesecake

**Traditional English Raspberry & Sherry Trifle**

A firm favourite for a good reason...

**Our Fabulous Festive Cheeseboard**

**Coffee and Warm Mince Pies**

Non-Residents - £80.00 per person

# Boxing Day Luncheon at the *GRANGE HOTEL*

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## **Galantine of Quail with Pistachios**

Served with caramelised walnut salad and vinaigrette

## **Golden Crumb Crab & Cod Fishcake**

Perched on a bed of green onion risotto, finished with a mild chilli tomato salsa

## **Hearty Vegetable Stock Broth**

Served with a cheese and herb scone

## **Basil Marinated Mozzarella with Roasted Bell Pepper & Tomato Confit**

Dressed with sun-dried tomato and basil vinaigrette

## **Glazed Gammon Poached in Somerset Cider**

Finished with a parsley and cider sauce

## **Crispy Balsamic Glazed Duck Breast**

Served with roasted plum compote and a Port wine jus

## **Grilled Fillet of Tay Salmon**

Set on a bed of parsley mash with a prawn and pink peppercorn sauce

## **Mediterranean Vegetable Moussaka**

Combining tomatoes, aubergines and herbs under a baked bechamel crust

## **Chocolate Fudge Sundae**

Chocolate brownie, thunder and lightning ice cream with chocolate sauce and whipped cream

## **Deep Crust Banbury Apple Pie**

Bathed in a creme anglaise sauce

## **Chef's Special Coconut Rice Pudding**

Served with mixed tropical fruits in their own juices

## **Toffee Crunch Caramel Cheesecake**

Simply served with creme fraiche and a coffee bean sauce

## **Coffee and Chocolate Truffles**

Non Residents - £44.00 per person

# Boxing Day Dinner at the *GRANGE HOTEL*

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## **V** Bloody Mary Terrine

Roasted tomatoes and bell peppers set in a vodka tomato jelly, finished with basil sorbet

## **Neptune's 'Melange of Seafood' Crepe**

A medley of shellfish in a creamy wine sauce, encased in a spinach pancake

## **Wild Boar & Apple Sausage**

Presented with a caramelised apple potato cake drizzled with vanilla jus

## **Chicken Liver Pate with Madeira**

Served with red onion marmalade and granary toast

## **V** Cream of Mushroom Soup

## **V** Citrus Sorbet

## **Roast Pheasant with Caramelised Apples**

Served with a creamy chestnut and cider sauce

## **Rack of Cumbrian Lamb on Confit of Lamb**

Served with a rosemary and port jus and roasted root vegetables

## **Pan Fried Sea Bass with Ratatouille & Fresh Basil**

Drizzled with a light basil oil

## **V** Winter Vegetable, Sweet Potato & Mixed Bean Goulash

Served on a bed of braised pilaf rice

## **Grange Hotel's Own Sticky Date & Toffee Pudding**

Served with a warm caramel sauce and fresh cream

## **Yoghurt & Vanilla Panna Cotta with Pernod-Poached Peaches**

Sprinkled with pistachio pieces

## **Highlands & Islands Cranachan**

A traditional Scottish dessert of raspberries, oatmeal, whisky and cream

## **White Chocolate Creme Brulee**

Served with a buttery shortbread biscuit for dipping

## **Coffee and Kendal Mint Cake**

Non-Residents - £46.00 per person



# Christmas Package 2018 at the *GRANGE HOTEL*

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## **3 Night Christmas Package**

(Arriving Monday 24th December, departing  
Thursday 27th December 2018)

**£599 per person**

Based on 2 people sharing standard twin/double room with  
ensuite.

\*Single occupancy surcharge, **£30 per night based on standard  
twin/double room**

To secure your booking a non-refundable deposit  
of £150 per person is required.

Fabulous Room upgrades available. Rates are per room per night.

Standard front-facing - £30 Superior front facing - £45

Boutique front-facing Suite - £60

Broughton/Brown Robin Suites - £80

Clair de Lune Suite - £100 Le Sable d'Or Suite - £120

Children: Prices based on sharing with 2 adults:

4 years & under - **Free of Charge**

Aged 5-16 years inc. - **50% of Adult Tariff**

Occupying own room aged 16 years or under - 75% of Adult Tariff

**Why not extend your Christmas holiday?**

Enjoy a relaxing and enjoyable winter break in the beautiful English  
Lake District.

Extra nights available from only

**£120 for a twin/double room per night  
to include full hot and cold Buffet Breakfast.**



# GRANGE HOTEL

To reserve your Festive Break requires £150pp  
non-refundable deposit.

To book Dinner/Luncheon requires a 50%  
non-refundable deposit.

For all bookings please contact  
Angela Woodhead on 015395 33666  
House Manager: Angela Woodhead  
Head Chef: Gladys Hiribae  
Restaurant Manager: Daniel Dorneanu  
Bar Manager: Kristian Johnston  
Head Housekeeper: Natalia Domaradzka

## How to Find Us...

Take exit 36 of the M6 and follow A591 for 3 miles, then exit on to A590 and follow signs to Grange. The Hotel is directly opposite the railway station.

Station Square,  
Grange-over-Sands,  
Cumbria, LA11 6EJ  
Tel: 015395 33666

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