



Weddings

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BREAKFAST OPTIONS

COLD STARTERS - VEGETARIAN

V Symphony of Seasonal Melons

Presented on a red berry & kirsch coulis

V Avocado with a Crisp Caesar Salad

Topped with shavings of padano cheese & pancetta

V Basil-marinated Mozzarella

With a confit of plum tomatoes and roasted bell peppers, dressed with a sun-dried tomato & balsamic vinaigrette

V Crown of Galia Melon (supp. £1.00pp)

Filled with pearls of mango & paw paw, topped with passion fruit sorbet and presented on a mint & ginger syrup

V Chilled Williams Pear with Citrus Fruit & Forest Berries

Served with a caramel dressing

COLD STARTERS - MEAT & POULTRY

Smoked Chicken with Avocado

With citrus fruit segments, toasted pine nuts and chicory leaves dressed with lime & coriander

Chicken Liver Parfait

Served with a red onion marmalade and granary toast

Smoked Pork, Duck & Green Peppercorn Terrine

Accompanied by a spiced apricot & cardamom chutney

COLD STARTERS - FISH

Cornets of Oak-smoked Salmon (supp. £2.00pp)

Filled with Whitby crab, bound in tomato & lime mayo then presented on a bed of mixed leaves with dill & honey dressing

Terrine of Roasted Monkfish, Wild Salmon & Leeks (supp. £2.50pp)

Set on a bed of mixed salad leaves with a vierge dressing

Mosaic of Salmon & Greenland Prawns

Bound in creme fraiche with a lemon & chive dressing

HOT STARTERS

V Cassoulet of Wild & Field Mushrooms

In cream, garlic & Chablis, presented in a filo pastry basket

V Oven-baked Avocado with Parmesan Cheese

Presented on a round of chargrilled & marinated Tuscan vegetables, with basil pesto dressing

V Beignet of Ribblesdale Goat Cheese

Resting on a confit of plum tomatoes, then topped with a green & black olive tapenade

Chargrilled & Marinated Chicken Fillet (supp. £1.00 pp)

In natural yoghurt and Middle Eastern spices, served on a dressed cous cous salad infused with lemon & coriander

SOUPS

Tomato & Basil Soup

Finished with cream & croutons

Leek & Potato Soup

Garnished with fresh chives

Mushroom & Tarragon Soup

Finished with cream & croutons

Spiced Carrot & Lentil Soup

Flavoured with fresh coriander

Asparagus & Watercress

Finished with cream & croutons

Curried Parsnip & Apple Soup

Finished with cream & parsnip crisps

Seafood Bisque

Queenie scallops, prawns & crabmeat served in a rich bisque, flavoured with cognac and fresh herbs

Chicken Consomme

A classic, clear chicken soup, garnished with a julienne of vegetables

MAIN COURSES - MEAT & POULTRY

Roast Rib Eye of Beef

Served with Yorkshire pudding, creamed horseradish & red wine gravy

Pan-fried Supreme of Chicken

Wrapped in smoked bacon with a ragout of wild mushrooms, served in a cream & tarragon sauce

Honey-glazed Loin of Pork

Roasted and carved on to a fresh herb & chestnut forcemeat with caramelised apples and pan gravy

Roast Leg of Westmorland Lamb in Garlic & Rosemary

Carved and presented on a round of seed mustard mash with a red wine skillet gravy

Roast Breast of Lakeland Turkey

Carved on to a fresh sage & cranberry stuffing with a Cumberland sausage and turkey jus

Fillet of Chicken in Filo Pastry

Baked with ginger stir-fried vegetables and served with a honey & Madeira wine glaze

Chargrilled Pork Steak

Presented on a round of herb & garlic mash topped with Gruyere cheese and lardons of bacon, served with a tomato & basil sauce

Best End of Fellside Lamb

Oven-baked and carved on to garlic & black pepper crushed potatoes, with wild rosemary, shallot & port wine jus

Prime Fillet of Scottish Beef Rossini (supp. £4.95pp)

Presented on a garlic crouton, finished with truffle oil and Madeira jus

Half a Roast Gressingham Duckling (supp. £2.50pp)

Traditionally served with an orange & Grand Marnier sauce

Melange of Seasonal Game in Red Wine (supp. £1.50pp)

Presented in a choux pastry casket with forest fruits

Entrecote of Beef Chasseur (supp. £2.50pp)

Individual sirloin steak cooked medium, then coated with a rich sauce of dry white wine, tomato, mushrooms & tarragon

MAIN COURSES - FISH

Fillet of Tay Salmon

Served on a round of parsley mash with a prawn & pink peppercorn sauce

Grilled Fillet of Trout

Brushed with ginger, lime & coriander dressing

Paupiette of Lemon Sole (supp. £1.50pp)

Filled with a mousseline of salmon & fresh spinach, served on a creamy dill & vermouth sauce

Grilled Fillet of Cod

Served on a round of seed mustard mash with a mushroom & tarragon sauce

Seared Fillet of Red Mullet

Presented on a Mediterranean salad of roast peppers, cherry tomatoes, aubergines & courgettes, drizzled with a classic vierge dressing

Collops of Monkfish with Prawns & Scallops (supp. £1.50)

Gently cooked in a mild curry sauce, accompanied by a timbale of saffron risotto

MAIN COURSES - VEGETARIAN

V Savoury Cheese & Spinach Roulade

Served on a duo of red pepper and seed mustard sauces

V Ribbons of Pasta

With basil-marinated mushrooms served in a tomato, garlic & white wine sauce, with shavings of fresh parmesan cheese

V Wild Mushroom & Asparagus Risotto

With spinach, broad beans, plum tomatoes & padano cheese

V Jerusalem Artichokes with Chargrilled Aubergine

Served on a round of spicy, sun-dried tomato polenta with ratatouille salsa verdi

V Deep-fried Tempura Vegetables

Served on a bed of curried lentils with a sweet chilli, ginger & lime dressing

V Baked Filo Pastry Parcel

With cheese fondue, sun-dried tomato & roasted peppers, served on a rich tomato provencal with basil oil

V Vegetable, Sweet Potato & Mixed Bean Goulash

Served on a bed of braised pilaf rice

DESSERTS - COLD

Banana & Toffee Brulee

With a burnt sugar topping and shortbread biscuit

Lemon & Lime Tart

Presented on a red berry coulis with a quenelle of creme fraiche

Dark Chocolate & Cointreau Terrine

Resting on a pool of bitter orange glaze, with a crisp walnut tuille biscuit

Iced Mango & Ginger Parfait

With a brandy snap twist and passion fruit salsa

Caramel Cheesecake

With chocolate shavings and a coffee bean sauce

Fresh Strawberry Sable (supp. £1.50pp)

Fresh strawberries and cream layered with crisp vanilla biscuit, presented on a red berry coulis

Fruits of the Forest Delice

A light, tangy bavarois, set on a sponge base with a forest fruit glaze

Chocolate Profiteroles

A traditional choux pastry dessert of cream-filled buns dipped in chocolate and served on a vanilla anglais sauce

Brandy Snap Basket

Filled with a seasonal fresh fruit salad

Selection of Cheeses with Biscuits (supp. £2.50)

Accompanied by crisp celery and plump grapes

DESSERTS - HOT

Black Cherries in Drambuie

Served in a sweet pastry tartlet with caramel ice cream

Steamed Chocolate Pudding

With orange marmalade and vanilla anglais

Warm Apple & Blackberry Charlotte

Served with a light cinnamon anglais sauce

Sticky Date & Toffee Pudding

A classic Lakeland dessert served with runny butterscotch sauce

Glazed Pear Tart Tatin

Traditional French pastry dessert, oven-baked and presented on a vanilla anglais sauce