



*GRANGE HOTEL*

GRANGE - OVER - SANDS, CUMBRIA

---

Wedding Canapé  
& Evening Buffet  
Menus

# Wedding Menus at the GRANGE HOTEL

## Cold Canapés

Smoked salmon and sour cream blinis with dill

Asparagus spear wrapped in prosciutto ham

Rosette of chicken liver parfait with red onion marmalade in a pastry tartlet

Chicken and basil mousse with kumquat orange marmalade

Quail's egg with fresh anchovy and black olive tapenade

Hummus with roast and marinated peppers on pitta bread

Sweet marinated herring with dill and sour cream on rye bread

Forest berries with mascarpone cheese in a pastry barquette

Tropical fruit kebab in a honey and lime dressing

Crostini with mozzarella, cherry tomato and pesto

Fresh strawberries with Belgian Chocolate dips

## Hot Canapés

Warm crab, ginger and spring onion filo tartlet

Mini smoked salmon and asparagus quiche

Chinese-style spring roll with a sweet lime and chilli dip

Kebab of tandoori chicken pieces with a minted yoghurt dip

Spanish tortilla with red pepper and coriander salsa

Grilled button mushrooms with walnut and sun-dried tomato pesto

Chorizo sausage on croquet monsieur bread

Salt cod fritters with homemade tartare sauce

**£3.75 pp** for your choice of 2 canapés served

**£4.95 pp** for your choice of 3 canapés served

**£6.00 pp** for your choice of 4 canapés served

Extra canapés - **£1.25** per person per choice

## Themed Buffet Options

### *Great British Favourites*

**Choose 1 - £9.95 per person**

Fish Goujons  
with Chips and Mushy Peas

Meat & Potato Pie  
with Peas and Gravy

Lancashire Hotpot  
with Peas and Pickled Cabbage

Cumberland Sausage  
with Onion Gravy and New Potatoes

*All of the above include crusty bread*

## Around the World

**Choose 1 - £12.50 per person**

Chicken Tikka and Spicy Vegetable Curry  
with Basmati Rice and Poppadums

Traditional Beef Lasagne and  
Vegetable Cannelloni V  
served with Garlic Bread and your

choice of 3 Salads from \*Salads overleaf

Chilli Con Carne  
with Rice and Vegetable Fajitas,  
served with Tortilla Chips,  
Sour Cream, Guacamole and Corn Bread

Sweet & Sour Chicken

Vegetable Chow Mein,  
Fried Rice and Prawn Crackers

## Desserts

To add a dessert to your menu,  
add an additional cost of  
**£2.95 per person per option**

Please choose one:

Chocolate Profiteroles

Old-fashioned Trifle

Chocolate Fudge Gateau

Fresh Fruit Pavlova

Cheeseboard - **£4.95 per person**

# Wedding Evening Buffet Menus

## GRANGE HOTEL

### Light Bite Options

Bacon Baps with Sauces - £4.50 per person  
Bacon & Sausage Baps with Sauces  
- £6.50 per person  
Bacon Baps & Cheese Toasties  
- £6.95 per person  
Add Fries - £1.95 per person

### Cheese & Baked Ham Platters

£9.95 per person  
with crusty breads, chutneys,  
celery and crackers

### Suckling Pigs

£11.95 per person  
Carved on to fresh baps with apple sauce,  
stuffing and your choice of 3 salads from the  
Salad Options

### Finger Buffet

£9.50 per person  
Choose 4 from the options below  
Additional selections  
- £1.95 per option per person  
Open and Closed Sandwiches filled with:  
Ham & Mustard, Tuna Mayo, Egg & Cress V,  
Savoury Cheese V  
Mini Pork Pies & Pigs in Blankets  
Chicken Skewers with Tandoori marinade an  
Cajun & Pineapple  
Mini Thai Fishcakes & Chilli Sauce  
Cheese & Tomato Pizza Squares  
Roasted Vegetarian Tartlets  
Potato Salad, Classic Coleslaw & Tossed Salad  
Deep-fried Onion Bajejes & Vegetable Samosas  
Vegetable Crudites with Crisps, Dips, Olives  
and Nuts  
Potato Wedges (or Chips) with Sauces/Mayo

### Fork Buffet

£17.95 per person

*We include:*

*Savoury Vegetable Flan V  
Mini Jacket Potatoes & Crème Fraiche  
Bread Rolls, Tossed Green Salad,  
Classic Coleslaw & Salad Dressings.*

You can also choose  
2 Mains and 4 Salads from:

### A. Main Course Options

A. Main Course Options

Choose any 2 of the following

Carved Joint of Ham

Carved Joint of Beef

Carved Turkey

Poached decorated Salmon

### B. Salad Options

Choose any 4 of the following:

Potato & Chive

Celery, Walnut & Apple

Roasted Mediterranean Vegetable  
Cous Cous

Cucumber with Lime & Coriander

Tomato & Red Onion

Pasta with Pesto Dressing

Minted Mixed Bean Salad

Cajun Rice with Refried Beans

Indian Mixed Melon Salad

Roasted Mixed Peppers

### Barbecue

£17.95 per person.

Weather permitting, outside,  
or pre-cooked from a buffet

# GRANGE HOTEL

To book your Festive Break requires £150 per person  
non-refundable deposit

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

For all bookings please call  
Angela Woodhead on 015395 33666

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

[www.grange-hotel.co.uk](http://www.grange-hotel.co.uk)  
[info@grange-hotel.co.uk](mailto:info@grange-hotel.co.uk)

Designed and printed by Badger Press  
Limited. [www.badgerpress.co.uk](http://www.badgerpress.co.uk)



[www.instagram.com/grangehotel](https://www.instagram.com/grangehotel)



[www.facebook.com/thegrangehotel](https://www.facebook.com/thegrangehotel)



[www.twitter.com/grangehotel](https://www.twitter.com/grangehotel)