
CHRISTMAS EVE DINNER

SEARED SCALLOPS

Tabbouleh, herb salad, apple cider and elderflower dressing

BEETROOT & GOAT CHEESE STACK

Beetroot puree, orange and balsamic vinaigrette

CHICKEN & BLACK PUDDING TERRINE

Piccalilli, hazelnuts, sourdough toast

CURRIED CAULIFLOWER & COCONUT SOUP

Sprinkled chopped parsley

ORANGE SORBET

PAN-FRIED LAMB LOIN

Parmesan risotto, roasted shallots, wild mushrooms, lamb jus

PROSCIUTTO WRAPPED COD FILLET

Clams, samphire and butter sauce

VEGETABLE JAMBALAYA

Rice, beans, chickpeas, mixed herbs

WHITE CHOCOLATE MOUSSE

Strawberry compote, strawberry coulis

PASSION FRUIT TART

Lemon curd sauce, praline crumb

MULLED WINTER FRUITS

Figs, plums, apples, pears, cinnamon ice cream

English tea or filter coffee with chocolate truffles

£45.00 PER PERSON

GRANGE HOTEL

CHRISTMAS DAY LUNCH

CHILLI GARLIC MASALA KING PRAWNS

Couscous salad, coriander dressing

HAM HOCK & PHEASANT TERRINE

Rhubarb and apple chutney, toast

ASPARAGUS SPEARS

Goat cheese curd, parma ham, peas, wild rocket, balsamic vinaigrette

QUINOA, AVOCADO & MANGO

Almond and date dressing

MACKEREL PATE

Pickled cucumber, fennel jelly, sourdough melba toast

PARSNIP & CHESTNUT SOUP

Drizzled sage oil

ELDERFLOWER SORBET

TURKEY BREAST ROULADE

Cranberry, citrus and herb stuffing, pigs in blankets, turkey jus

PAN-FRIED BEEF FILLET (medium)

White onion puree, wild mushrooms, charred broccoli, port wine jus

LEMON SOLE FILLET

Braised fennel and leeks, bisque of champagne, coconut and saffron

VEGETABLE STRUDEL

Carrots, mushrooms, butterbeans, rich vegetable gravy

ASSIETTE OF CHOCOLATE

Milk chocolate delice, chocolate brownie, white chocolate ice cream

RASPBERRY & PROSECCO TRIFLE

Meringue, pistachios, pomegranate seeds

POACHED PEAR IN WHITE WINE

Caramel sauce, cinnamon biscuit, vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING

Creamy brandy sauce

CHEF'S FESTIVE CHEESE BOARD

Savoury biscuits, grapes, pickles

English tea or filter coffee with mince pies

£80.00 PER PERSON

GRANGE HOTEL

BOXING DAY DINNER

CHEF'S CRISPY FISH CAKES

Smoked haddock and sweet potatoes, creamed leeks, chive crème fraîche

AUBERGINE STACK, ROASTED PEPPERS & MOZZARELLA

Sundried tomato dressing

SEARED PIGEON BREAST

Celeriac remoulade, walnut dressing

CHUNKY VEGETABLE SOUP

Smoked paprika, mixed herbs

LEMON SORBET

PORK FILLET

Pickled apples, bacon jam, apple puree, pork jus

SEA BREAM FILLET

Crushed new potatoes, green peas, shrimp butter sauce

ROASTED VEGETABLE TARTE

Courgettes, beetroot, onions, tomatoes, sweet potatoes, vegetable sauce

BLACKBERRY PARFAIT

Apple sponge, compote of blackberries, yoghurt sauce

SALTY CARAMEL & MILK CHOCOLATE TART

Chocolate sauce, chocolate flakes

CRANBERRY & WHITE CHOCOLATE BREAD & BUTTER PUDDING

Creamy custard

English tea or filter coffee with Kendal mints

£45.00 PER PERSON

GRANGE HOTEL

FESTIVE PARTIES & DINING

SMOKED HADDOCK & SWEET POTATO FISH CAKES

Creamed leeks, chive crème fraiche

BEETROOT & GOAT CHEESE STACK

Beetroot puree, orange and balsamic vinaigrette

VENISON TERRINE WITH JUNIPER & PISTACHIO

Cranberry and orange compote, melba toast

CHUNKY VEGETABLE SOUP

Smoked paprika, mixed herbs

ROAST TURKEY BREAST

Citrus and herb stuffing, pigs in blankets, turkey gravy

PROSCIUTTO WRAPPED COD FILLET

Clams, samphire and butter sauce

POLENTA ROUNDS

Wilted spinach, roasted mushrooms, herb truffle oil

GRILLET FILLET STEAK (supplement £5.50)

Onion rings, grilled tomatoes, mushrooms, chunky chips

SALTY CARAMEL & MILK CHOCOLATE TART

Chocolate sauce, chocolate flakes

BLACKBERRY PARFAIT

Apple sponge, compote of blackberries, yoghurt sauce

TRADITIONAL CHRISTMAS PUDDING

Creamy brandy sauce

CHEF'S FESTIVE CHEESE BOARD

Savoury biscuits, grapes, pickles

English tea or filter coffee with mince pies

FRIDAY & SATURDAY | £35.00pp · MID-WEEK | £32.00pp

Included in the price is our ever-popular after dinner Quiz with prizes to be won. Dancing to our resident disco playing all your favorites until 00h30. Your Party Room decorated with helium balloons, streamer, cracker and hats.

A £10.00 no refundable deposit is required per person. Full payment 7 days before.

Lunch in a private restaurant from 12h00 to 14h30 is available at just £25.00 per person.

Dinner in the private restaurant is available on Fridays and Saturdays for only £32.00 per person, and £29.50 per person during the week.

GRANGE HOTEL

WELCOME DINNER

SMOKED SALMON MOUSSE

Cucumber, lime, dill, crème fraîche

CHICKEN CESAR SALAD CROQUETTES

A modern twist to the classic salad

BEETROOT TARTARE

Truffled cashew cream, melba toast

CREAM OF CELERIAC SOUP

RASPBERRY SORBET

FIVE-SPICE DUCK BREAST

Confit duck leg samosa, parsnip puree, blackberry duck jus

SMOKED HADDOCK FILLET

Crushed potato, poached egg, mustard beurre blanc

LEEK, POTATO AND CHIVE CAKES

Shallot and tomato sauce

LEMON MERINGUE CHEESECAKE

Lemon curd, lemon zest

SPICED VANILLA CRÈME BRÛLÉE

Shortbread finger biscuits

STICKY DATE & GINGER PUDDING

Sticky butterscotch sauce, vanilla ice cream

English tea or filter coffee with chocolate mints

£45.00 PER PERSON

GRANGE HOTEL

NEW YEAR'S EVE DINNER

CRAB MEAT ROSTI

Crabmeat, potatoes, green chillies, chives, mayonnaise, lemon dressing

SLOW-ROASTED TOMATO PANNA COTTA

Tapenade twist, tomato coulis, micro-leaves

COARSE GAME TERRINE

Cornichons, fruit chutney, toast

ASPARAGUS SPEARS

Duck egg, parmesan shavings, hazelnuts, mustard and cider vinegar dressing

MACKEREL PATE

Pickled cucumber, fennel jelly, sourdough melba toast

LEEK POTATO & STILTON SOUP

Sprinkling of chives

CHAMPAGNE SORBET

PAN-FRIED BEEF FILLET STEAK (Medium)

White onion puree, wild mushrooms, charred broccoli, port wine jus

MUSTARD & HERB CRUSTED LAMB RACK

Sweet potato gratin, minted pea puree, lamb jus

HAKE FILLET

Chargrilled Aubergines, courgettes, peppers and mussels, parsley sauce

FILO PASTRY PARCEL

Tofu, lemon grass, fennel, spicy tomato sauce

ASSIETTE OF STRAWBERRY

Meringue, macaroons, jelly, strawberry sorbet, strawberry coulis

CHOCOLATE FONDANT

Toffee sauce, nougatine biscuit, white chocolate ice cream

GLAZED APPLE TART TATIN

Apple puree, vanilla ice cream

TRIO OF CITRUS

Orange terrine, lemon posset, lime sorbet

CHEF'S FESTIVE CHEESE BOARD

Savoury biscuits, grapes, pickles

English Tea or filter coffee with chocolate

Truffles

19h00 | Sparkling wine and canapes

19h30 | Take your seats for our splendid New Year Eve Gala Dinner

Black tie is encouraged.

Our resident singer Becki Fishwick, will be performing Soul, Motown, Jazz and Rock and Roll, Blues and Pop with a retro twist for you to dance the night away.

00h00 | Time for the sparkling fireworks display (weather permitting)

Deposit of £20.00 per person is required and full payment 7 days before.

£86.00 PER PERSON

GRANGE HOTEL

NEW YEAR'S DAY DINNER

PRAWN SESAME SALAD

Cucumber, radish, wild rocket, mayonnaise, sesame seeds, lemon dressing

DUCK LIVER PARFAIT

Sweet and sour onions, toast

WILD MUSHROOM CAKE

Avocado pesto, red pepper coulis

CURRIED SWEET POTATO & RED LENTIL SOUP

Drizzled coriander oil

ORANGE SORBET

VENISON LOIN

Celeriac remoulade, celeriac puree, juniper berry jus

SALMON FILLET

Fried pak choi, lemon grass broth

FIVE HERB RAVIOLI

Ricotta, parmesan, spinach and mixed herbs, roasted tomato coulis, basil oil

MANGO BAVAROIS

Mango coulis, mango sorbet

SALTY CARAMEL PROFITEROLES

Caramel, cream, chocolate sauce

PEAR CRUMBLE

Runny custard

English tea or filter coffee with Kendal mints

£45.00 PER PERSON

GRANGE HOTEL