

GRANGE HOTEL

Function & Banqueting Menus

2021 | 22

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Cold Starters

VEGETARIAN

Symphony of Seasonal Melons (V)
presented on a red berry and kirsch coulis

Avocado with a Crisp Caesar Salad (V)
topped with shavings of Padano cheese

Basil Marinated Mozzarella (V)
with a confit of plum tomatoes and roasted bell peppers,
dressed with sun-dried tomato and balsamic vinaigrette

MEAT | POULTRY

Smoked Chicken with Avocado
with citrus fruit segments, toasted pine nuts and chicory
leaves, dressed with lime and coriander

Chicken Liver Parfait
served with a red onion marmalade and granary toast

**Smoked Pork, Duck & Green Peppercorn
Terrine**
accompanied by a spiced apricot and cardamom chutney

FISH

Mosaic of Salmon & Greenland Prawns
bound in crème fraîche with a lemon and chive dressing

Cornets of Oak Smoked Salmon
(supplement of £2.00 per person)
filled with Whitby crab, bound in tomato and lime
mayonnaise presented on a bed of mixed leaves with dill
and honey dressing

Hot Starters

VEGETARIAN

Cassoulet of Wild & Field Mushrooms (V)
in cream, garlic and Chablis presented in a filo pastry
casket

Beignet of Ribblesdale Goats Cheese (V)
resting on a confit of plum tomatoes and topped with a
green and black olive tapenade

Soups

VEGETARIAN

Tomato & Basil Soup (V)
finished with cream and croutons

Leek & Potato Soup (V)
garnished with fresh chives

Spiced Carrot & Lentil Soup (V)
flavoured with fresh coriander

Asparagus & Watercress Soup (V)
Finished with cream and croutons

FISH

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

Main Courses

VEGETARIAN

Wild Mushroom & Asparagus Risotto (V)
with spinach, broad beans, plum tomatoes and Padano cheese

Deep-fried Tempura Vegetables (V)
served on a bed of curried lentils with a sweet chilli, ginger and lime dressing

Baked Filo Pastry Parcel (V)
with cheese fondue, sun-dried tomato and roasted peppers, served on a rich tomato provencal with basil oil

Vegetable, Sweet Potato & Mixed Bean Goulash (V)
served on a bed of braised pilaf rice

MEAT | POULTRY

Roast Rib Eye of Beef
served with Yorkshire pudding, creamed horseradish and red wine gravy

Pan-fried Supreme of Chicken
wrapped in smoked bacon with a ragout of wild mushrooms served in a cream and tarragon sauce

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 and cranberry stuffing with a Cumberland sausage and turkey jus

Chargrilled Pork Steak
presented in a round of herb and garlic mash topped with Gruyere cheese and lardons of bacon, served with a tomato and basil sauce

Best End of Fellside Lamb
oven-baked and carved on to garlic and black pepper crushed potatoes with wild rosemary, shallot and port wine jus

Entrecote of Beef Chasseur
(supplement £2.50 per person)
individual sirloin steak cooked to medium then coated with a sauce of dry white wine, tomato, mushrooms and tarragon

FISH

Fillet of Tay Salmon
served on a round of parsley mash with a prawn & pink peppercorn sauce

Grilled Fillet of Cod
served on a round of mash with a mushroom and tarragon sauce

Seared Fillet of Seabass
presented on a Mediterranean salad of roast peppers, cherry tomatoes, aubergines and courgettes, drizzled with a classic vierge dressing

Desserts

COLD

Banana & Toffee Brûlée

with a burnt sugar topping and shortbread biscuit

Lemon & Lime Tart

presented on a red berry coulis with a quenelle of crème fraîche

Dark Chocolate & Cointreau Terrine

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

Iced Mango and Ginger Parfait

with brandy snap twist and passion fruit salsa

Caramel Cheesecake

with chocolate shavings and coffee bean sauce

Chocolate Profiteroles

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

Selection of Cheeses

(supplement £2.50 per person)

accompanied by crisp celery and plump grapes

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 and Blackberry Charlotte

served with a light cinnamon anglais sauce

Sticky Date and Toffee Pudding

a classic Lakeland dessert served with butterscotch sauce

Glazed Pear Tart Tatin

traditional French pastry dessert, oven baked and presented on vanilla anglais sauce