

# Function & Banqueting Menus



May 2021 - March 2023

GRANGE-OVER-SANDS, LA11 6EJ  
events@grange-hotel.co.uk | 015395 33666  
[www.grange-hotel.co.uk](http://www.grange-hotel.co.uk)

# 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 fraiche 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 & 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 & vanilla anglais

### Warm Apple and Blackberry Charlotte

served with a light cinnamon anglaise sauce

### Sticky Date and Toffee Pudding

a classic Lakeland dessert served with butterscotch sauce

### Glazed Pear Tart Tatin

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

# Wedding Canapés & Evening Buffet Menus



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# Canapés

## COLD

Smoked salmon & sour cream blinis  
with dill

Asparagus spear  
wrapped in prosciutto ham

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

Hummus with roast & marinated peppers  
on pitta bread

Forest berries with mascarpone cheese  
in a pastry barquette

Tropical fruit kebab  
in honey & lime dressing

Crostini  
with mozzarella, cherry tomato and pesto

Fresh strawberries  
with Belgian chocolate dips

## HOT

Mini quiche  
smoked salmon & asparagus

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

Kebab of tandoori chicken pieces  
with a minted yoghurt dip

Chorizo sausage  
on croque monsieur bread

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£3.75pp for your choice of 2 canapés served

£4.95pp for you choice of 3 canapés served

£6.00pp for your choice of 4 canapés served

Extra canapés £1.25 per person per choice

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# Buffet Options

## LIGHT BITE OPTIONS

- Bacon Baps with Sauces | £4.95 pp
- Bacon & Sausage Baps | £6.50 pp
- Bacon Baps & Cheese Toasties | £6.95 pp
- Add Fries | £1.95 per person

## FINGER BUFFET

*Choose 4 | £9.50 pp*

Open & Closed Sandwiches filled with

Ham & Mustard | Tuna Mayo | Egg & Cress | Savoury Cheese

Mini Pork Pies & Pigs in Blankets

Chicken Skewers with Tandoori marinade

Mini Thai Fishcakes & Chilli Sauce

Cheese & Tomato Pizza Squares

Roasted Vegetarian Tartlets

Potato Salad, Classic Coleslaw & Tossed Salad

Deep-fried Onion Bhajis & Vegetable Samosas

Vegetable Crudities with Crisps, Dips,

Olives & Nuts

Potato Wedges or Chips with Sauces/Mayo

## DESSERTS

*Choose 1 | To add dessert to your menu, please add an additional cost of £2.95 per person*

Chocolate Profiteroles

Old-fashioned Trifle

Chocolate Fudge Gateau

Fresh Fruit Pavlova

Cheeseboard | £4.95 per person

# Themed Buffet

## GREAT BRITISH FAVOURITES

*Choose 1 | £9.95 pp*

Fish Goujons

With chips & mushy peas

Meat & Potato Pie

With peas & gravy

Lancashire Hotpot

With peas & pickled cabbage

Cumberland Sausage

With onion gravy & new potatoes

*All of the above include crusty bread*