BOXING DAY
MENU

STARTERS

Port of Lancaster Smoked Salmon
Warm blinis, pickled winter vegetables, horseradish crème fraîche
GFA, DFA

Confit Duck Terrine
Celeriac remoulade, toasted sourdough croûtes, aged balsamic glaze
GFA, DFA

Burrata & Beets
Fresh burrata, roasted beets, candied walnuts, herb dressing
GF

Honey Roast Parsnip Velouté
Warm crusty bread
GFA, DFA

MAINS

Slow Braised Lamb Shank
Champ potatoes, confit roots, red wine jus
GF, DFA

Salmon & Crab Risotto
Arborio rice cooked with saffron and tomato, smoked salmon, brown shrimps, crab, gremolata

Ras al Hanout Roasted Cauliflower Steak
Giant cous cous, rum spiced raisins, cauliflower cream
GFA, DFA

Althams Ribeye Steak
Triple cooked chips, forest mushroom sauce, creamed leek
GFA, DFA
Supplement £10

DESSERTS

Pear & Almond Frangipane Tart
Warm frangipane tart, vanilla ice cream
GFA

Passion Fruit Cheesecake
Mango sauce, orange ice cream

Selection of local Cumbrian Cheeses
Grapes, spiced apple chutney, artisan biscuits
GFA

Non-Residents Welcome. £49 Per Person And £22 For Under Twelves.

Advance Reservation Required
To reserve your table, please call 015395 33666 or email us at events@grange-hotel.co.uk