CHRISTMAS DAY
MENU

STARTERS

Twice-baked Lancashire cheese soufflé with parmesan velouté
and artisan sourdough

Seafood cocktail of smoked salmon, king prawns, crab, Marie Rose sauce,
crisp gem lettuce, cherry tomatoes and granary bread
GFA, DFA

Pancetta-wrapped game terrine with fig chutney and toasted brioche
GFA, DFA

White bean and rosemary cassolette with fresh herbs
and parmesan croutons
GFA, DFA

MAINS

Roast bronze turkey from Altham's Butchers with roast potatoes,
honey-glazed carrots and parsnips, caramelised sprouts, pigs in blankets,
apple & pork stuffing, cranberry sauce and rich turkey jus
GFA, DFA

Chargrilled wild halibut loin with creamy mashed potatoes,
savoy cabbage and pancetta, baby parsnips and beetroot jus
GFA, DFA

Jerusalem artichoke and truffle Wellington with roast potatoes,
honey-glazed carrots and parsnips, caramelised sprouts and vegetarian jus
DFA

Roast Highland venison loin with fondant potato, caramelised
red onions, wild mushroom fricassee and red wine jus
DFA, GFA

DESSERTS

Apple and blackberry crumble with vanilla crème anglaise
and toasted almonds
DFA, GFA

Traditional homemade Christmas pudding with brandy sauce
and redcurrant compote
DFA, GFA

Valrhona chocolate fondant with salted caramel ice cream
and caramelised white chocolate
GFA

Selection of Cumbrian cheeses with grape and apple chutney
and artisan biscuits
GFA

COFFEE & MINCE PIES

Freshly brewed tea or coffee served with homemade mince pie
GFA, DFA

Non-Residents Welcome. £99 Per Person And £45 For Under Twelves.

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