CHRISTMAS EVE MENU

FESTIVE CANAPÉS

Bitter marmalade pigs in blankets · Sage & onion stuffing bonbons with cranberry sauce · Mature Cheddar, caramelised onion and cranberry tartlets
GFA, DFA

STARTERS

Smoked haddock and Eden Valley Cheddar fishcakes, caper and dill crème fraîche, petite winter leaf salad

Corn-fed chicken, smoked bacon and tarragon roulade, spiced plum and tomato chutney, toasted brioche
GFA, DFA

Roasted winter vegetable and pearl barley broth, toasted sourdough, whipped parsley and garlic butter
GFA, DFA

MAINS

Slow-braised ox cheek, buttery creamed potatoes, baby onions, button mushrooms, pancetta and red wine jus
GFA, DFA

Pan-roasted salmon fillet, crushed new potatoes, buttered baby vegetables and Champagne lemon butter sauce
GF, DFA

Wild mushroom, chestnut and pecorino risotto, shaved truffle and vegetarian Parmesan
GF, DFA

DESSERTS

Spiced apple and raisin strudel, cinnamon clotted cream, raisin and brandy compote
DFA

Clementine and lemon meringue tart, blackberry sorbet, toasted Italian meringue
GFA

Selection of local Cumbrian cheeses, mulled grape and apple chutney, artisan biscuits and winter fruits
GFA

Non-Residents Welcome. £54 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