FESTIVE LUNCH
MENU

STARTERS

Port of Lancaster Smoked Salmon
Chive blini, pickled winter vegetables, horseradish crème fraîche
GFA, DFA

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

White Onion & Thyme Velouté
warm crusty bread, festive herb oil
GFA, DFA

MAINS

Traditional Roast Turkey
From Althams Butchers, crisp roast potatoes, honey-roasted baby parsnips, buttered sprouts, pigs in blankets, rich turkey jus
GFA, DFA

Grilled Fillet of Sea Bream
Pancetta, tomato and herb-crushed new potatoes, salsa verde
GF, DFA

Roasted Butternut Squash Dauphinoise
Winter root vegetables, vegetarian parmesan, petite herb salad
GF, DFA

DESSERTS

Homemade Christmas Pudding
Brandy anglaise, spiced redcurrant compote
GFA, DFA

Baileys Cheesecake
Salted caramel, mulled apple compote
GFA

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

£36 Per Person

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