



THE
GRANGE

Celebrate
THE FESTIVE
SEASON
AT THE GRANGE

MERRY CHRISTMAS & HAPPY NEW YEAR
THE FESTIVE SEASON 2026/27



Season's Greeting

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A warm welcome awaits you this 2026/27 festive season at The Grange.

Christmas

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Sit back, relax, and enjoy the most wonderful time of the year.

New Year

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Ring in the new year in style, without having to lift a finger.

Packages

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Whether you're travelling alone or with loved ones, we have a tailored solution for you.

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A glimpse into our world-class facilities.

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SEASON'S GREETING

Nestled on the edge of the enchanting Lake District, our hotel transforms into a winter wonderland during the festive season.

Come and join us for the most magical time of the year at The Grange Hotel. Nestled within four acres of landscaped gardens and tranquil woodlands, you'll feel wonderfully tucked away from the hustle and bustle of everyday life. Blending timeless Victorian charm with striking modern Art Deco interiors, the hotel offers a refined escape where bold design, romantic free-standing baths, and indulgent comforts come together seamlessly.

Step into a season of festive splendour, from crisp white tablecloths and exquisite cuisine to fine wines and our signature Classic Christmas Cocktails.

*The halls will be decked, the Christmas tree aglow,
all we need now is you....*

Sam Gombos

Sam Gombos, General Manager

CHRISTMAS

2026/27 festive season

24TH DECEMBER

ARRIVAL DAY & CHECK-IN | FROM 3 PM

Your Christmas celebrations begin the moment you arrive. Enjoy a warming glass of mulled wine and our delicious gold-dusted mince pies as we welcome you to The Grange.

AFTERNOON | SETTLE IN & UNWIND

Make yourself at home and enjoy the afternoon at your leisure. Take a refreshing stroll along Grange Promenade, admire the beautiful coastal scenery or relax in our spa facilities. For an extra touch of indulgence, why not book a relaxing spa treatment during your stay?

EVENING | PROSECCO, CANAPÉS & CHRISTMAS EVE DINNER

Join us in our beautifully decorated, candlelit lounge for a sparkling Prosecco reception accompanied by festive canapés. Then take your seat for a delicious three-course Christmas Eve dinner, thoughtfully prepared by our talented chefs.

AFTER DINNER | LIVE JAZZ IN THE LOUNGE

Settle into the comfort of our lounge and relax to the wonderful sounds of live jazz with our very talented saxophone player. A beautifully relaxing way to welcome Christmas.

2026/27 festive season

25TH DECEMBER

MORNING | CHRISTMAS BREAKFAST & BUCKS FIZZ

Merry Christmas! Wake up to the magic of Christmas morning and enjoy a leisurely festive breakfast accompanied by a celebratory glass of Bucks Fizz. With no cooking or preparations to worry about, simply enjoy every moment.

LUNCHTIME | TRADITIONAL CHRISTMAS LUNCH

Gather together for a wonderful traditional Christmas lunch, complete with your favourite festive trimmings. Enjoy delicious seasonal dishes and the pleasure of celebrating Christmas in beautiful surroundings.

AFTERNOON | CHRISTMAS COCKTAILS & FESTIVE FILMS

Retire to our welcoming lounge and enjoy one of our Classic Christmas Cocktails. Settle into a comfortable chair and relax with a traditional Christmas film.

EVENING | CHRISTMAS BUFFET IN CARRIAGES

Join us in our charming Carriages Restaurant for a delicious Christmas buffet, a relaxed way to round off a wonderful Christmas Day.

Three wonderful nights of festive celebrations, delicious dining and relaxation. Leave the Christmas preparations behind and join us for a magical festive escape. From sparkling drinks receptions and traditional Christmas dining to live jazz, indulgent afternoon treats and peaceful moments overlooking Morecambe Bay, we've planned a wonderful few days for you to enjoy.

2026/27 festive season

26TH DECEMBER

MORNING | A LEISURELY BREAKFAST

After the excitement of Christmas Day, enjoy a relaxed start with a delicious breakfast.

LATE MORNING | EXPLORE THE LAKE DISTRICT

Take a scenic stroll along Grange Promenade, enjoy a cappuccino on our Terrace Balcony overlooking Morecambe Bay or explore the countryside. Our reception team can recommend local walks and places to visit, including Windermere and scenic lake cruises. Alternatively, relax in our cosy Library with a hot chocolate and indulgent toppings.

AFTERNOON | TRADITIONAL CREAM TEA

Return to the hotel for a traditional cream tea served in our charming Carriages Restaurant. Enjoy freshly baked scones with clotted cream and preserves, accompanied by a freshly brewed pot of tea.

EVENING | DELICIOUS BOXING DAY DINNER

Join us for another wonderful dining experience with a delicious evening meal, freshly prepared by our talented chefs. A lovely way to finish your Boxing Day celebrations.

2026/27 festive season

27TH DECEMBER

MORNING | BREAKFAST & DEPARTURE

Enjoy one final leisurely breakfast before saying goodbye. Take home wonderful memories of festive celebrations, delicious food and special moments shared. Thank you for spending Christmas with us; we wish you a wonderful New Year.





'tis the season



CHRISTMA 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.

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 cassoulette 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,
savory 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

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

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
DFA, GFA

Burrata & Beets

Fresh burrata, roasted beets, candied walnuts, herb dressing
GF

Honey Roast Parsnip Velouté

Warm crusty bread
DFA, GFA

MAINS

Slow Braised Lamb Shank

Champ potatoes, confit roots, red wine jus
DFA, GF

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
DFA, GFA

Althams Ribeye Steak

Triple cooked chips, forest mushroom sauce, creamed leek
DFA, GFA
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.



NEW YEAR

Three nights of relaxation, exceptional dining and glamorous celebrations. Welcome 2027 in unforgettable style with a New Year escape at The Grange Hotel. From relaxing afternoons in our spa to a James Bond-inspired New Year's Eve celebration, complete with exquisite dining, live entertainment, casino tables and fireworks, we have everything planned for a memorable start to the year.

2026/27 festive season

30TH DECEMBER

FROM 3PM | A SPARKLING WELCOME

Your New Year celebrations begin with a sparkling Bellini and delicious chocolate-dipped strawberries as we welcome you to The Grange.

AFTERNOON | RELAX & UNWIND

Settle into your room and enjoy the afternoon at your leisure. Perhaps indulge in our spa facilities, enjoy the warmth of the Jacuzzi or simply relax in the hotel. For an extra touch of indulgence, why not book a relaxing spa treatment during your stay?

EVENING | A DELICIOUS GRAZING TABLE

Join us for a relaxed evening of delicious food and good company. Enjoy our tempting grazing table, featuring a wonderful selection of hot and cold dishes.



2026/27 festive season

31ST DECEMBER

MORNING | A RELAXED START

Begin your day with a delicious breakfast. Explore Grange-over-Sands, take a refreshing winter walk or enjoy our spa facilities.

AFTERNOON | PREPARE FOR THE CELEBRATIONS

Enjoy a leisurely afternoon before dressing to impress for an unforgettable evening of James Bond-inspired glamour at The Grange.

EVENING | SPARKLING DRINKS, CANAPÉS & CASINO TABLES

Step onto the red carpet and enjoy a sparkling drinks reception, delicious canapés and Monte Carlo glamour as you try your luck at the casino tables before dinner.

GALA DINNER | AN EXQUISITE FIVE-COURSE CELEBRATION

Indulge in an exquisite five-course gala dinner, followed by delicate petits fours.

AFTER DINNER | LIVE ENTERTAINMENT & CELEBRATIONS

Enjoy fabulous live entertainment and a wonderful party atmosphere as we prepare to welcome the New Year.

MIDNIGHT | CHAMPAGNE

As the clock strikes twelve, raise a glass of Champagne and welcome 2027 in spectacular style.

2026/27 festive season

1ST JANUARY

MORNING | A LEISURELY NEW YEAR'S BREAKFAST

Happy New Year! Welcome the first morning of 2027 with a delicious breakfast and a wonderfully relaxed start.

LATE MORNING & AFTERNOON | EXPLORE & UNWIND

Enjoy a stroll along the promenade, discover Grange-over-Sands or venture into the Lake District. Lake Windermere is just 15 miles away, offering beautiful winter scenery. Our reception team can recommend local walks and places to visit.

AFTERNOON | WINTER WARMERS IN THE LIBRARY

Return to our cosy Library and relax with a delicious spiced Winter Pimm's, finished with a warming splash of rum.

EVENING | A RELAXING NEW YEAR'S DINNER

Join us for another delicious evening meal, the perfect opportunity to reflect on the previous night's celebrations.

2026/27 festive season

2ND JANUARY

MORNING | BREAKFAST & DEPARTURE

Enjoy one final leisurely breakfast before your New Year escape comes to a close. Thank you for welcoming 2027 with us. We wish you a happy, healthy New Year and look forward to welcoming you back.





ring in the new year



NEW YEAR'S EVE MENU

CANAPÉS

Confit duck spring rolls, Parmesan & paprika gougères, tempura prawns with sweet chilli sauce

STARTERS

Port of Lancaster Smoked & poached salmon roulade, saffron aioli, pickled cucumber, toasted brioche *GFA, DFA*

Or

Salt baked beetroot, goats curd, lake district honey, sourdough crisps *GFA*

INTERMEDIATE

Wild mushroom velouté, warm sourdough *GFA, DFA*

MAINS

Roast fillet of dry aged beef

Cauliflower and parmesan puree, thyme butter potato fondant, baby parsnips, red wine jus *GFA, DFA*

Or

Jerusalem artichoke & truffle pithivier

Cauliflower & parmesan puree, thyme butter potato fondant, baby parsnip, vegetarian jus *DFA*

PRE DESSERT

Lemon sorbet, pickled blackberries, lemon balm *GF, DF*

DESSERTS

Dark chocolate fondant, Greek yoghurt & maple mousse, caramelised white chocolate *GFA*

Or

Selection of local Cumbrian cheeses, grape & apple chutney, artisan biscuits, fruit loaf *GFA*

TO FINISH

Chefs' selection of petite fours and sweet treats, freshly brewed tea or coffee *GFA, DFA*

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



NEW YEAR'S DAY MENU

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 butter
GFA, DFA

MAINS

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

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

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.



CHRISTMAS ROOM PACKAGES

At The Grange, we're blessed with an array of fun and enchanting activities on our doorstep all year, but the festive season is truly magical. Join us this year for a traditional Christmas experience where every aspect is completely taken care of.

TO BOOK: 015395 33666 | email info@grange-hotel.co.uk



FROM PRICES

DOUBLE OCCUPANCY

SINGLE OCCUPANCY (SINGLE ROOM ONLY)

CHILD PRICE (3YRS TO 15YEARS)

3 NIGHTS

£920

£860

£180

NEW YEAR ROOM PACKAGES

Welcome 2027 in style with a three-night break at The Grange. Enjoy gourmet dining and champagne for the bells before waking to a wintery walk around the charming town of Grange-over-Sands on the 1st of January. Emerge relaxed, restored and ready to embrace the new year.

TO BOOK: 015395 33666 | email info@grange-hotel.co.uk



BOUTIQUE ROOM



CLASSIC INTERNAL ROOM

FROM PRICES

	2 NIGHTS	3 NIGHTS
DOUBLE OCCUPANCY	£630	£799
SINGLE OCCUPANCY (SINGLE ROOM ONLY)	£590	£739
CHILD PRICE (3YRS TO 15YEARS)	£120	£180





CREATING LASTING MEMORIES IN THE LAKE DISTRICT

May the spirit of the season stay with you, bringing happiness and peace in the months to come. We eagerly await your return, ready to welcome you back for more unforgettable experiences at The Grange, your gateway to The Lakes. Until then, we wish you a wonderful year ahead filled with joy, adventure, and the promise of new beginnings.

The background is a light beige color with a subtle, repeating pattern of concentric circles. Scattered throughout are various festive illustrations: several hanging ornaments of different shapes (a star, a sphere with vertical lines, a diamond, and a multi-faceted diamond) and several snowflakes of different sizes. Some ornaments have small dots above them, suggesting they are hanging from strings.

THE GRANGE

THE 2026/27 FESTIVE SEASON

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