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.

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