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

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