



GRANGE HOTEL



In the Beautiful English Lake District

*Traditional Festive
Celebrations 2011*



2011 YOUR CHRISTMAS PROGRAMME

Christmas Eve - Saturday 24th December

- 4pm - 5pm Relax and rewind over **Cream Teas** served in the cosy Lounge
- From 6.30pm 'Getting to Know You' over mulled wine & canapes
- 7.30pm - 9pm Get into the festive mood with our sumptuous **Christmas Eve Dinner**
- From 10.30pm Courtesy transport to the **Midnight Service** at Cartmel Priory
- From 12.30am **Midnight Snack.** Coffee, mince pies and a hot toddy await your return!
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FUN & GAMES

Don't forget to collect your Seasonal Quiz sheet from Reception on arrival.

A selection of great games including jigsaws, indoor bowls, board games and other assorted goodies are available for your enjoyment throughout your stay

Christmas Day - Sunday 25th December

- 8am - 9.30am Enjoy our selection of fine hot & cold Cumbrian fare from the **Breakfast Buffet**
- 10am - 11am **Morning Coffee** is served with a selection of delicious fresh, home baking
- From 11.15am **Father Christmas** arrives with a sackful of goodies for all. Have your souvenir photos taken with Santa for the family album.
- 12.30pm - 2pm Traditional ***Christmas Day Luncheon**
- 4.30pm - 5.30pm **Afternoon Tea & Christmas Cake** served in the comfort of the Lounge
- 7.30pm - 9pm Chef's Fabulous **Christmas Night Gala Buffet** is served
- Approx. 9.30pm Watch the night sky light up with our annual **Fantastic Firework Display** held on the terrace
- 9.45pm - 11pm Join your Host & Hostess for our ever-popular 'Make Your Own...' session in the Lounge. This is your golden opportunity to express your creative inner self with the help of loads of glue, paint and imagination! There are prizes for the Winners.
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Boxing Day - Monday 26th December

- 8am - 9.30am Start your day with a satisfying **Buffet Breakfast**
- 10.30am—noon Our Boxing Day **Mystery Coach Trip** will spirit us away to experience the magical charms of the beautiful English Lake District from the comfort of a warm coach
- 12.30pm - 2pm ***Boxing Day Lunch**
- 4pm—5pm Test your creative and mental dexterity with Jenni's great **Brain Teaser Challenge**. Lots of fun without doing anyone any harm. Prizes to be won (and they're very nice ones, too!) **Afternoon Tea** will be served in the Lounge
- 7.30pm - 9pm **Boxing Night Dinner**
- From 9.30pm Get up and trip the light fantastic with an evening of wonderful **Musical Entertainment** guaranteed to get those feet tapping
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Tuesday 27th December

- 8am - 9.30am A hearty **Cumbrian Breakfast** served from the buffet. Then it's time for fond farewells

*denotes menus individually described in the Programme

2011 YOUR NEW YEAR PROGRAMME

Friday 30th December, 2011

4pm - 5pm *Afternoon Tea* served in the cosy comfort of the Lounge. A chance to catch up with old friends and to make some new ones.

7.30pm - 9pm Relax and enjoy your sumptuous **Welcome Dinner** followed by an enjoyable evening of live entertainment

New Year 's Eve - Saturday 31st December, 2011

8am - 10am Enjoy a hearty **Cumbrian Breakfast** from our hot & cold buffet. The perfect way to start the day

4pm - 5pm *Cream Teas* served in the Lounge

7pm - 7.30pm Please join us for **Sparkling Wine & Canapes** in the Lounge

7.30pm - 9pm Now is your opportunity to dress up to the nines for our ***New Year Gala Dinner**
Black tie is encouraged although not essential

9pm til 2am Our fantastic **New Year's Eve Celebrations**. Dance the old year out and the New Year in with some foot-tapping music provided by our professional singer and our Resident DJ

Midnight A cracking start to 2012 with our traditional breath-taking **Firework Display**, organised by our seasoned pyrotechnics experts, Hugh & Kristian

New Year 's Day - Sunday 1st January, 2012

9am - 10.30am Rise and shine into 2012 with a satisfying **Cumbrian Breakfast** from our extensive buffet

12.30pm - 2pm Our Chef's delicious New Year's Day **Carved Buffet Luncheon** never fails to impress with its magnificent array of hot & cold dishes

3pm - 5pm Relax over **Afternoon Tea** in the Lounge
Join your hostess, Jenni, for her **Creative Art Class** with plenty of paint, glue and other sticky stuff. **Prizes galore.**
No skill required, but a sense of humour certainly helped every other year!

7.30pm - 9pm The grand **Farewell Dinner** is served by our ever-attentive staff. Followed by a thrilling **Race Night Event**

Monday 2nd January 2012

8am - 10am They do say that breakfast is the best meal of the day. In that case, dine like a king or queen from our fine **Buffet Breakfast**. Then it's time to say goodbye until next year.

WISHING YOU A VERY HAPPY, HEALTHY AND SUCCESSFUL 2012

**denotes menus individually described in the Programme*

Our other Festive Menus can be viewed online at www.grange-hotel.co.uk



Christmas Day Luncheon

Shredded Lamb Shank & Herb Boule in a Baby Gem Cup

Resting on a bed of steamed baby leeks & asparagus with a parsnip puree

Charentais Melon, Prosciutto, Wild Rocket & Pecorini Salad

Drizzled with a light coating of olive oil & balsamic vinegar dressing

V Scorched Halloumi with Baby Beetroot & Lime Puree

Set amidst a garnish of red chard leaves

Mackerel Fillet with Gingered Rhubarb Hollandaise & Pickled Rhubarb

Griddled fillet of fresh mackerel and some rhubarby accompaniments, garnished with watercress leaves



V Velouté of Roasted Butternut Squash & Pumpkin

Topped with a scattering of toasted seeds & pine nuts



V Tangy Limoncello Sorbet



Our Fabulous Festive Roast Carvery

A superb selection of succulent, roasted meats with all the trimmings:- Fresh stuffing, Cumberland sausage, cranberry and port sauce, bread sauce, fresh horseradish sauce, apple sauce, Yorkshire pudding, a hearty pan gravy and oodles more...

Served by our expert team of chefs

Poached Haddock with Salsify Fricasse

Delicately poached haddock set on a plinth of salsify then topped with salmon caviar and coated with a light creamy sauce of dill & chive

V Luxury Parsnip, Cranberry, Walnut & Chestnut Loaf

Subtly flavoured with fresh mace, sage and a hint of lavender honey



Ye Olde Traditional Christmas Pudding

Liberally doused with brandy sauce—for medicinal purposes, of course!

Trio of Lake District Dessert

Sticky toffee pudding, Grasmere gingerbread cheesecake and a Lyth Valley damson gin smoothie

Perry Jelly and Hedgerow Fruits with Elderflower Cordial Ice Cream

Sparkling perry jelly combined with blueberries, raspberries and strawberries and topped with a scoop of elderflower ice cream served with shortbread biscuit

White & Dark Chocolate Terrine

Embellished with a rich & creamy white chocolate sauce



A Selection of the Finest Cheeses

Served with grapes, celery and a selection of cheese biscuits



Coffee and Hand-made Chocolates

Non Residents £67.50 per person



Boxing Day Luncheon

Smoked Pork, Duck & Green Peppercorn Terrine

A meaty, succulent home made terrine accompanied by a gently-spiced apricot & cardamom chutney and warm melba toast

London Particular Soup

A hearty, soul-warming pea & ham soup garnished with crumbled grilled bacon lardons and fresh, chopped parsley with a side-order of home-made cheese & onion bread



Sea Scallops with Haggis & Smoked Bacon

Seared scallops with pan-fried haggis pates & grilled streaky bacon, diced & scattered over dressed leaves

V Vegetable Medley Tempura

Broccoli & cauliflower florets, courgette batons and field mushrooms deep fried in a golden crispy batter, served with chilli dip and rich soy sauce



Glazed Gammon with Parsley & Cider Sauce

Gammon poached in sparkling Somerset cider then glazed with orange whisky marmalade, served with a parsley & bay-infused creamy cider sauce



Roast Fillet of Veal in a Parmesan Crust

Simply drizzled with a flavoursome wild mushroom sauce

Pan-fried Fillet of Wild Salmon with a Morecambe Bay Shrimp & Tarragon Sauce

Served on a bed of wilted samphire

V Mediterranean Vegetable Ravioli

Roasted peppers, courgettes, carrots & Provencal herbs combined with parmigiano reggiano in a pasta case, served with a tomato & white wine sauce



White Chocolate Mousse

With raspberry & elderflower jelly

Hot Crepes with Roasted Banana & Toffee Sauce

Served with a scoop of vanilla ice cream

Pear, Almond & Mascarpone Tart

Ladelled with creamy vanilla anglais sauce



Snow Queen

Fluffy meringue, double Cornish cream, Napoleon brandy and stem ginger combined to create dessert heaven



Coffee and Chocolate Mint Cakes



Non Residents £32.50 per person



New Year 's Eve Gala Dinner

Salad of Cold Roast Loin of Peppered Venison

Resting on a bed of rocket leaves and shaved Pecorino accompanied by a celeriac remoulade & horseradish

Galantine of Quail

A delicately flavoured galantine of quail, cream, mushrooms, and pistachios spiked with raisins and served with a caramelised walnut salad & vinaigrette

V Open Lasagne of Roasted Squash & Wild Mushrooms with Sage Butter

Alternating layers of pasta, roasted squash and girolles, porcini & chestnut mushrooms in cream, garlic & Marsala drizzled with a sage butter garnish

V Grilled Figs with St Augur Blue Cheese Set Mousse

Embellished with a succulent fig jus



Seafood Casket of Mussels & Clams with Bacon & Brie

A crisp filo nest filled with succulent Scottish mussels & clams swathed in bacon & runny cheese



V Cream of French Onion & Almond Soup with Saffron

topped with a scattering of toasted almond flakes

V Plum & Port Sorbet



Best Fillet of Prime Angus Beef

Accompanied by fondant turnip, pomme puree & haggis cannelloni

Roast Scottish Pheasant with Chestnut Stuffing

Served with a flavoursome port & chestnut sauce and game chips

Pan-fried Turbot with Langoustine

Accompanied by a truffled celeriac puree

V Gourmet Stuffed Peppers

Succulent peppers stuffed with white wine risotto, herbs & Italian cheese, baked until tender and served with a basil lime sauce



Heavenly Chocolate Platter

Baked darkest chocolate mousse tart and a Baileys chocolate shot served with chocolate chip ice cream in a chocolate basket dribbled with hot chocolate fudge sauce

Toasted Almond Panacotta with a Jelly of Gaillac Doux

A delicious almond-infused panacotta served with cubes of jellied sweet wine enhanced with a splash of Armagnac

Individual Raspberry & Black Cherry Clafoutis

Embellished with a fruity orange cream

Citrus Meringue Tart with Cinnamon Cream

Decorated with whipped cream and passion fruit



A Platter of Continental Cheeses with Biscuits



Coffee and Petits Fours

Non residents £79.00 per person



Official Announcements for 2011

3 Night Christmas Package

(Arriving 24th December and departing the morning of 27th December 2011)

£499 per person

In a standard single/twin or double room with en suite

Children: *Prices based on sharing with 2 adults:*

4 years & under - free of charge

5-16 years inc. - £225

Occupying own room and under 16 years - 75% of adult tariff



2 or 3 Night New Year Packages

2 nights - £369 per person (arriving 30th or 31st December)

3 nights - £469 per person (arriving 30th December)

Children: *Prices based on sharing with 2 adults*

4 years & under - free of charge (excludes Gala Dinner)

5 - 11 yrs inc - 25% of adult tariff (excludes Gala Dinner)

12 - 16 yrs inc. - 50% of adult tariff (includes Gala Dinner)

Occupying own room and under 16 years, 75% of adult tariff

UPGRADES AVAILABLE

Rooms overlooking the Bay & Town, a supplement of £30 per night

Superior Rooms overlooking the Bay & Town, a supplement of £40 per night

Executive Rooms with woodland views, a supplement of £50 per night

Boutique Superior with woodland views, a supplement of £50 per night

Single occupancy, a supplement of £40 per night

Why not extend your Christmas Holiday?

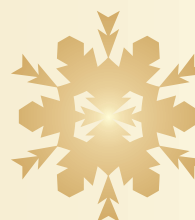
Enjoy a relaxing and enjoyable winter break in the beautiful English Lake District.

Extra nights available from only £59 per person per night to include Bed & Breakfast

To book your festive break, please call our House Manager, Angela Woodhead on 015395 33666

Head Chef : Gladys Hiribae Restaurant Manager: Brian McKenzie

Please Note: *We cater for special diets and endeavour to ensure that our foodstuffs are free of GM products*





GRANGE HOTEL



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