



GRANGE HOTEL

In the beautiful English Lake District

Christmas Celebrations 2018



Your Christmas Programme

Christmas Eve - Monday 24th December

Arrival Collect your **Festive Quiz** sheets from Reception

4pm - 5pm Relax over Tea or Coffee with Chocolate Brownies and Orange & Cardamom Cake served in the Lounge

From 6.30pm '**Getting to Know You**' over mulled wine & canapes

7.15pm - 9pm Get into the festive mood with our ***Christmas Eve Dinner**

From 10.30pm Courtesy transport to the Midnight Service at Cartmel Priory

From 12.30am Midnight Snack. Coffee, mince pies and hot toddy await your return!

Christmas Day - Tuesday 25th December

8am - 9.30am Enjoy our selection of fine Cumbrian fare from the Breakfast Buffet

10am - 11am Morning Coffee with our delicious Chocolate Coconut Cake and Cherry Scones

From 11.15am Father Christmas arrives with a sackful of goodies for all.

Practice your best smile for your souvenir photo taken with Santa for the family album.

12.30pm - 2pm Traditional ***Christmas Day Luncheon**

4.30pm - 5.30pm Afternoon Tea and Christmas Cake served in the Lounge

7.30pm - 9pm Chef's special **Christmas Night Fork Buffet**

Approx. 9.30pm Fantastic Firework Display held on the terrace.

9.45pm - 11pm Join your 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! Prizes for the Winners.

Boxing Day - Wednesday 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

12.30pm - 2pm ***Boxing Day Lunch**

4pm - 5pm Refreshments will be served with Lemon Roulade with Chocolate Eclairs

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

Thursday 27th December

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

**Denotes Menus included in this brochure.*

***please note, some dishes may alter slightly at short notice due to product availability*

Christmas Eve Dinner

V Cassoulet of Wild & Field Mushrooms

In cream, garlic & Chablis presented in a filo pastry casket

Chargilled Moroccan Chicken Fillet

Marinated in natural yoghurt & exotic spices served on dressed cous cous with lemon & coriander dressing

V Roasted Vegetable & Goats Cheese Terrine

Finished with sun dried tomato sauce and basil sorbet

Traditional Prawn Cocktail with Buttered Brown Bread

Bound in a classic Marie Rose sauce set on a bed of crispy lettuce and cherry tomatoes



V Cream of Onion & Almond Soup with frizzled onion topping

V Blackcurrant Sorbet



Loin of Venison with a Game, Red Wine & Chocolate Sauce

Accompanied by braised red cabbage & Dauphinoise potatoes

Chargilled Cumbrian Pork Steak on Herb & Garlic Mash

Topped with Gruyere cheese with lardons of bacon and a tomato & basil sauce

Grilled Fillet of Atlantic Cod

Served on a round of English mustard mash with a mushroom & tarragon sauce

V Leek & Ricotta Cannelloni

Topped with a provolone piccante cheese sauce



Cherry & Chocolate Custard Pie

A happy marriage of chocolate & cherries finished vanilla ice cream

Steamed Seville Orange Marmalade Pudding

Bathed in a creamy custard

Coffee Meringue Roll

Finished with coffee cream and toffee praline

Poached Pear in Spiced Wine Jelly

Served with frozen cardamom parfait



Coffee and Hand-Made Chocolates

Non-residents - £47.00 per person

Christmas Day Luncheon

V Open Lasagne of Mushrooms & Squash

Finished with a delicate sage butter

Lakeland Wild Game Terrine with Tawny Port

With melba toast, cornichons and Lyth Valley damson chutney

Caramelised King Scallops with Crispy Pancetta

Set on a bed of pea puree

V Grilled Figs set beside St Augur Blue Cheese Set Mousse

Drizzled with a succulent spiced fig jus



Mosaic of Salmon & Greenland Prawns



V Cream of Mushroom finished with Truffle Oil

V Champagne Sorbet in a White Chocolate Cup



Grange Hotel's Festive Fillet Steak

Accompanied by fondant turnip, pomme puree and haggis cannelloni

Christmas Turkey & All the Trimmings

Cumberland sausage, traditional stuffing, bread sauce, pigs in blankets and more...

Baked Fillet of Halibut with Cockles

Reclining on a bed of green pea, white wine & herb risotto

V Chef's Kenyan Vegetable Curry

Accompanied by coconut Basmati rice, mango chutney and poppadums



Grange Hotel's Traditional Christmas Pudding

Decorated with marzipan holly and finished with a runny brandy sauce

A Trio of Citrus Delights

Lime meringue tart, Seville orange mousse & a brandy basket of limoncello ice cream

Celebration Chocolate Assiette

Dark chocolate mousse, milk choc dipped fruits & white chocolate & Baileys cheesecake

Traditional English Raspberry & Sherry Trifle

A firm favourite for a good reason...



Our Fabulous Festive Cheeseboard



Coffee and Warm Mince Pies

Non-residents £80.00 per person

Boxing Day Luncheon

Galantine of Quail with Pistachios

Served with caramelised walnut salad & vinaigrette

Golden Crumb Crab & Cod Fishcake

Perched on a bed of green onion risotto, finished with a mild chilli tomato salsa

V Hearty Vegetable Scotch Broth

Served with a cheese & herb scone

V Basil Marinated Mozzarella with Roasted Bell Pepper & Tomato Confit

Dressed with sun-dried tomato & balsamic vinaigrette



Glazed Gammon Poached in Somerset Cider

Finished with a parsley & cider sauce

Breast of Duck in Grand Marnier

Served with a pecan and orange stuffing

Grilled Fillet of Tay Salmon

Set on a bed of parsley mash with a prawn & pink peppercorn sauce

V Mediterranean Vegetable Moussaka

Combining tomatoes, aubergines & herbs under a baked bechamel crust



Chocolate Fudge Sundae

Chocolate brownie, thunder & lightning ice cream with choc sauce & whipped cream

Deep Crust Banbury Apple Pie

Bathed in creme anglais sauce

Chef's Special Coconut Rice Pudding

Served with mixed tropical fruits in their own juices

Toffee Crunch Caramel Cheesecake

Simply served with creme fraiche and a coffee bean sauce



Coffee and Chocolate Truffles

Non-Residents - £44.00 per person

Boxing Day Dinner

V Bloody Mary Terrine

Roasted tomatoes, & bell peppers set in a vodka tomato jelly, finished with

Neptune`s `Melange of Seafood` Crepe

A medley of shellfish in a creamy, wine sauce, encased in a spinach pancake

Turkey & Courgette Patties

Served with a soured cream & lemon zest yoghurt sauce

Chicken Liver Pate with Madeira

Served with red onion marmalade and granary toast



V Celery & Stilton Soup

V Citrus Sorbet



Roasted Pheasant with Caramelised Apples

Served with a creamy chestnut & cider sauce

Rack of Cumbrian Lamb on Confit of Lamb

Served with a rosemary & port jus and roasted root vegetables

Pan Fried Sea Bass with Ratatouille & Fresh Basil

Drizzled with a light basil oil

V Winter Vegetable, Sweet Potato & Mixed Bean Goulash

Served on a bed of braised pilaf rice



Grange Hotel`s Own Sticky Date & Toffee Pudding

Served with a warm caramel sauce and fresh cream

Yoghurt & Vanilla Panna Cotta with Pernod-Poached Peaches

Sprinkled with pistachio pieces

Highland & Islands Cranachan

A traditional Scottish dessert of raspberries oatmeal, whisky & cream

White Chocolate Creme Brulee

Served with a buttery shortbread biscuit for dipping



Coffee & Kendal Mint Cake

Non-residents £46.00 per person

Christmas Package 2018

Book & pay your deposit by
1st August, 2018 and pay
only **£575pp** for 3 nights!

3- Night Christmas Package

(Arriving Monday 24th December, departing Thursday 27th December 2018)

£599 per person

Based on 2 people sharing standard twin/double room with en suite

Single occupancy surcharge, £30 per night based on standard twin/double room

To secure your booking a non-refundable deposit of £150pp is required

Fabulous Room upgrades available. Rates are per room per night.

Standard front-facing - £30 Superior front-facing - £45

Boutique or Front-facing Suite - £60 Broughton/Brown Robin Suites - £80

Clair de Lune Suite - £100 Le Sable d'Or Suite - £120

CI9! Children: Prices based on sharing with 2 adults: £50

Aged 4 or under - free aged 5-16 years 50% of adult tariff

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

Why not extend your Christmas holiday?

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

*Extra nights available from only **£120 for a twin/double room per night**
to include full hot & cold Buffet Breakfast*

To reserve your Festive Break requires £150 pp non-refundable deposit.

To book Dinner/Luncheon requires a 50% non refundable deposit.

For all bookings please contact:

House Manager, Angela Woodhead on 015395 33666

Head Chef: Gladys Hiribae

Restaurant Manager: Daniel Dorneanu

Bar Manager: Kristian Johnston

Head Housekeeper: Natalia Domaradzka



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