Wednesday 30th December 2015

4pm - 5pm-- Afternoon Tea served in the cozy 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 at the Grange Hotel Casino!

New Years Eve - Thursday 31st December 2015

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 the musical assistance of our Resident DJ

Midnight-- Enjoy a cracking start to 2016 with our traditional breath-taking Firework Display, organised by our seasoned pyrotechnics experts, Hugh & Kristian

New Years Day - Friday 1st January 2016

9am - 10.30am-- Rise and shine into 2016 with a satisfying Cumbrian Breakfast from our extensive Hot & Cold 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. Non-residents are welcome too, at £30.00 per person.

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 an evening of great entertainment

Saturday 2nd January 2016

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.

* Menus described in this brochure

Please note that dishes may change at short notice dependant on availability of products
Welcome Dinner

V Crispy Parsnip & Onion Fritters
Served with a blue cheese & walnut whip

V Winter Squash, Sage & Gorgonzola Shortcrust Tart
Set beside a pea-shoot, citrus fruit & walnut salad with a little pot of chutney

Baked Parsley Mussels with Parmesan Crumb Topping
In a grain mustard and Parmesan sauce

Game Terrine with Armagnac & Juniper
Topped with juniper berries and accompanied by herb leaf salad and toast

V Minestrone Soup
V Backcurrant Sorbet

Roast Rack of Cumbrian Lamb with Ratatouille Cannelloni
Accompanied by lamb croquettes and a rich lamb jus reduction

Charlotte au Confit de Canard
Duck, shallots and wild mushrooms in a little individual charlotte with a rich port wine sauce

Seared Fillet of Red Mullet
Set on roast peppers, cherry tomatoes, aubergines & courgettes, drizzled with a classic vierge dressing

V Moroccan Vegetable & Apricot Tagine
Served on a bed of almond & sultana cous cous with a delicate saffron yoghurt

Retro Trifle with Strawberries & Mandarin Orange
It’ll bring back happy memories, but this one is dangerously laced with Cointreau!

Lychee Lemon Whip
Served with home-baked shortbread

White Chocolate & Cardamom Tart
Simply finished with crème fraîche

Delectable Bread & Butter Pudding
What can be better on a cold winter’s night than classic bread & butter pudding, served with runny custard?

Coffee and Hand-made Chocolates,

Non Residents - £42.50 per person
Gala Dinner

V Assiette of Pears & Stilton
Black pepper roasted pears with a Stilton cheese tartlet finished with a boozy pear jelly & blackberry dressing

V Pumpkin Tortellini with Chestnuts
And a sage beurre noisette

A Ramekin of Chicken Liver Parfait
Accompanied by damsons from the Lyth Valley soaked in damson sloe gin, and served with crisp toast wafers

Cornet of Oak-smoked Salmon
Filled with Whitby crab, bound in tomato & lime mayo then presented on a bed of mixed leaves with dill & honey dressing

Morecambe Bay Shrimp Pot in brandy butter with cinnamon toast

V Consomme of Wild Mushrooms & Ravioli

V Kir Royale Sorbet - topped with blackcurrants soaked in cassis liqueur

Grange Hotel Festive Fillet Steak in Red Wine Sauce
With roasted shallots and a haggis-filled herb crepe with a little jug of whisky & pepper sauce

Cumbrian Pork Tenderloin stuffed with Apricots, Apples and Herbs
Accompanied by chestnut, herb & onion nuggets, roasted chestnuts and an apple puree

Fillet of Halibut with Spinach in a Puff Pastry Casing
Lavished with a creamy white wine & cardamom sauce, finished with a parisienne of vegetables

V Gujurati Vegetable Curry
Accompanied by a fenugreek dumpling

Black Forest Heaven
Chocolate & cherry roulade with cherry chocolate mousse teamed with cherries dipped in dark chocolate

Eastern Promise
Turkish delight panna cotta & baklava with cream-stuffed apricots rolled in pistachio nuts, served with pistachio ice cream

Tarte aux Poires Bordaloue
Individual pear & almond tart, set beside a vanilla & cinnamon poached pear, served with a little jug of vanilla custard

Camomile & Ginger Jelly
Served with ginger-infused melon balls and melon semi-freddo

Our Fabulous Festive Cheeseboard with Biscuits

Coffee and Hand-made Chocolates

Non-Residents - £79.00 per person
Farewell Dinner

Galantine of Goose Liver & Pigeon with Port Aspic
Garnished with a salad of lamb’s lettuce & walnuts with a pine nut balsamic vinagraitte

V Wild Mushrooms with Asparagus
Encased in a crisp strudel pastry and finished with sorrel sauce

V Baked Ricotta & Potato Cake with Roasted Aubergine
Served with toasted garlic ciabatta

Beetroot-cured Salmon with Salmon Pate
Served with root vegetable salad and thyme crackers

V Cream of Leek Soup finished with frizzled leeks
V Orange Sorbet

Chicken Gruyere
Tender chicken breast stuffed with mixed herbs & Gruyere cheese

Roast Loin of Venison with a Savoury Fig Tart
Served with a rich redcurrant & juniper berry red wine sauce

Baked Plaice with Lemon Zest
Set on a bed of creamy lemon risotto

V Winter Vegetable Lancashire Hot Pot
Root vegetables in a rich tomato sauce under a crisp baked potato lid

Key Lime Pie
Refreshingly tangy, simply served with a dollop of honey-imbued whipped cream and a glace lime slice

Calvados Baba on an Apple Compote
Finished with Chantilly cream and apple crisp

Sticky Maple Pudding with Macadamia Nuts
Lavished with a creamy maple & nutmeg sauce

Cranberry Orange & Port Jelly
With a citrus compote & tangerine biscuit fingers

Coffee and Chocolate Truffles

Non-Residents - £42.50 per person
2- Night New Year Package  
(Arriving either Wednesday 30th or Thursday 31st December 2015)  
£399 per person  
In a standard single/twin or double room with en suite

3- Night New Year Package  
(Arriving Wednesday 30th December 2015)  
£535 per person  
In a standard single/twin or double room with en suite

Fabulous Room upgrades available. Rates are per room per night.  
Standard front-facing - £30  Superior front-facing - £40  
Executive/Boutique - £50

Children: Prices based on sharing with 2 adults:  
4 - 14 years  50% of adult tariff  
Occupying own room and under 14 years - 75% of adult tariff

Why not extend your New Year holiday?  
Enjoy a relaxing and enjoyable winter break in the beautiful English Lake District.  
Extra nights available from only £118 for a twin/double room per night  
to include full hot & cold Buffet Breakfast

To book your Festive Break or Dinner/Luncheon, please call our House Manager,  
Angela Woodhead on 015395 33666

Head Chef: Gladys Hiribae  
Restaurant Manager: Brian McKenzie  
Bar Manager: Kristian Johnston