



GRANGE HOTEL

In the beautiful English Lake District



Christmas Celebrations

2017

Your Christmas Programme

Christmas Eve - Sunday 24th December

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

4pm - 5pm Relax over Tea or Coffee with Iced Gingerbread and Peanut Butter Cookies 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 - Monday 25th December

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

10am - 11am Morning Coffee with our delicious Pineapple & Carrot Cake and Cheese & Chive 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 - Tuesday 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 Lemon Curd Cream and Choc & Salted Caramel Brownies

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

Wednesday 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

Duck Pate with Green Peppercorns

Served with toast spiced plum chutney and dressed mixed leaves

Crab Fish Cakes

Set atop a green onion risotto and finished with a mild chilli tomato salsa

V Trio of Asparagus

Presented with a compote of cherry tomatoes and a tomato & basil coulis

Smoked Chicken Breast with Avocado

*With citrus fruit segments, toasted pine nuts and chicory leaves,
dressed with lime & coriander*



V Roasted Butternut Squash & Lime Soup with Pine Nuts & Herb Oil V Lime & Lemon Sorbet



Melange Of Seasonal Game in Rich Red Wine

Presented in a choux pastry casket with forest fruits

Baked Ham Glazed with Honey, Orange & Ginger

On a fresh herb & chestnut forcemeat with caramelised apples and a pan gravy

Festive Fillet of Tay Salmon

Served on a round of parsley mash with a prawn & pink peppercorn sauce

V Vegetable and Chestnut Crumble

Broccoli, carrots, & chestnuts in tomato sauce topped with a sage crust



Croissant Pudding with Chocolate & Hazelnuts

Lavished with crème anglais

Classic Lemon Platter

Lemon meringue pie set beside a tangy lemon posset and citrus sorbet

Warm Plum Clafoutis with Creme Fraiche Sorbet

Set in a pool of plum sauce and finished with toasted almonds

Vanilla Panna Cotta with Sloe Gin & Rosemary Jelly

Set beside a caramel basket of rich red berries poached in cassis



Coffee and Hand-Made Chocolates

Non-residents - £46.00 per person

Christmas Day Luncheon

*V Duo of Slow-roasted Tomato & Goats Cheese Panna Cottas
Set beside a tomato salad in a parmesan tuille basket with basil sorbet*

*Chicken Galantine Filled with Ham, Vegetables & Pistachios
Finished with a tawny port vinaigrette*

*Seared Scallops with Morecambe Bay Shrimps
Bathed in a white wine & blood orange sauce*

*Duck Breast on Potato Rosti with Black Pudding
Finished with roasted shallots and a brandy cream sauce*



Cornets of Oak Smoked Salmon with Whitby Crab



*V Chef's Own Minestrone Soup finished with Grated Parmesan & a Cheese Straw
V Champagne Sorbet in a Tuille Basket*



Grange Hotel's Festive Fillet Steak

With a haggis-filled mini Forfar Bridie, a neeps 'n' tatties stack and rich whisky sauce

*Christmas Turkey & All the Trimmings
Cumberland sausage, traditional stuffing, bread sauce, pigs in blankets and more...*

*Honey Roasted Cod Fillet in Champagne Sauce
Finished with goji berries and chive strands*

*V Roasted Winter Squash
Stuffed with wild rice, herb & mushrooms and finished with a rich tomato sauce*



*Raspberry Rice Pudding Flan set beside a mini White Chocolate and Raspberry Trifle
With a little jug of pouring cream*

*Sticky Toffee Heaven
Sticky toffee crème brulee & sticky toffee pudding with toffee sauce & caramel ice cream*

*Christmas Spiced Fig & Ginger Pudding
With a marzipan holly and rum butter with whipped cream*

*Tropical Tooty Frooty Platter
Key lime pie with a mixed tropical fruit terrine and tangy lemon sorbet*



Our Fabulous Festive Cheeseboard with Biscuits



Coffee and Warm Mince Pies

Non-residents £78.00 per person

Boxing Day Luncheon

Locally-made Wild Boar & Apple Sausage

Set on a pillow of creamy mustard mash with a little pot of red cabbage & sultana pickle

V Mediterranean Stuffed Beef Tomato with Tapenade

Set on a pool of creamy gazpacho

Scottish Cullen Skink Smoked Fish Soup Topped with Puff Pastry Lid

Creamy, flavoursome and delicious!

V Chilled Williams Pear with Citrus Fruits & Forest Berries

Served with a caramel dressing



Loin of Venison with a Broccoli & Stilton Puree

With girolles mushrooms and a rich red wine & herb sauce

Stuffed Fillet of Chicken Breast in Filo Pastry

Filled with stir-fried vegetables flavoured with ginger and served with a honey & Madeira sauce

Marinated Sea Bream Fillet with Creamy Leeks

Bathed in a delicate saffron sauce

V Deep-fried Tempura Vegetables

served on a bed of curried lentils with a sweet chilli, ginger & lime dressing



Chocolate & Tiramisu Parfait

Served with white choc ice cream & dark choc shavings

Steamed Marmalade Pudding

Bathed in a creamy custard

Chef's Baked Banana Split

We can't say anything more than that!

Gooseberry & Elderflower Syllabub

Served with a coquettish almond dacquoise biscuit



Coffee and Chocolate Truffles

Non-Residents - £42.00 per person

Boxing Day Dinner

V Basil Marinated Mozzarella

*With a confit of plum tomatoes and roasted bell peppers
finished with a sun-dried tomato and balsamic dressing*

Neptune`s `Melange of Seafood` Crepe

Bathed in a creamy dill sauce and finished with sprigs of ocean-flavoured samphire

V Wild Mushroom Pastry Pie

A medley of wild mushrooms in a creamy Madeira sauce set beside dressed peashoots

Chicken Liver Mousseline with Cranberry Sauce

Served with croutes of toast



V Maple- Roasted Parsnip Soup topped with crispy parsnip curls

V Citrus Sorbet



Roast Pheasant with Game Chips & Chestnuts

Finished with bread sauce delicately flavoured with nutmeg

Rump & Confit of Cumbrian Lamb Braised in Burgundy

With braised root vegetables and a creamy pea & mint ouree

Seared Fillet of Red Mullet

On a bed of roasted Mediterranean vegetables drizzled with a classic vierge dressing

V Roasted Squash Lasagne with Spinach & Walnut Pesto

With a cheesy topping and creamy bechamel sauce



Deep Crust Bramley Apple & Cinnamon Spice Pie

Drowned in runny custard!

White Chocolate Creme Brulee

Served with shortbread fingers for dipping

Iced Mango & Ginger Parfait

With a brandy snap twist and passion fruit salsa

Toffee Crunch Caramel Cheesecake

Simply served with creme fraiche and a coffee bean sauce



Coffee & Kendal Mint Cake

Non-residents £46.00 per person

Christmas Package 2017

Book & pay your deposit by
1st August, 2017 and pay
only £550pp for 3 nights!

3- Night Christmas Package

(Arriving Sunday 24th, departing Wednesday 27th December 2017)

£580 per person

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

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

Clair de Lune Suite - £100 La Mer Suite - £120

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
Angela Woodhead on 015395 33666**

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



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