

The Grange Hotel

Food and Beverage Directory



THE GRANGE HOTEL YORK



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In order to maintain our high standards, we do ask that just the one starter, main course and dessert is selected for your entire party, allowing of course for vegetarians and any guests with special dietary requirements. We are happy to devise menus to your personal specifications wherever possible. Chef would also welcome the opportunity to discuss a *gourmet* menu option with you.

Whilst every effort is made, we are unable to guarantee that any of our dishes do not contain traces of nuts.

The menu prices are subject to change.

All our prices include VAT and, for parties of 16 or more, the following is included in the price of a 3 course menu: -

Room hire, menu cards, place cards and seating plan

Canapes

Cold: -

Smoked Salmon Caviar, Creme Fraiche En Croute
Cheese and Seed Mustard Straws
Cherry Tomato Stuffed with Tapenade
Parma Ham, Rocket & Sun Blushed Tomato
Tomato, Olive & Mozzarella Bouchées

Hot: -

Smoked Salmon & Leek Quiche
Spicy Duck Roll
Garlic King Prawn
Chicken & Red Pepper Satay
Caramelised Onion & Gruyere Cheese Tart

2 x Hot and 2 x Cold @ **£4.75**

3 x Hot and 3 x Cold @ **£6.75**

4 x Hot and 4 x Cold @ **£8.75**

Starters

Confit Duck Ballotine, Cumberland Sauce
Granary Toast **£6.75**
Smoked Salmon, Lemon, Capers & Shallots **£7.00**
Roast Cherry Tomato, Pepper & Feta Tart,
Pesto Dressing **£6.25**
Trio of Melon, Griottine Cherry, Cassis Syrup **£6.25**
Carpaccio of Beef, Rocket & Parmesan Salad **£7.95**
Ham & Parsley Terrine, Lentil & Honey Vinaigrette **£6.95**
Roasted Mediterranean Vegetable & Mozzarella
Salad **£6.25**

Soups

Parsnip, Parmesan Beignets **£5.75**
Sweet Potato & Leek **£5.75**
Honey Carrot & Coriander **£5.50**
French Onion, Gruyere Croute **£6.00**
Roast Tomato & Sweet Pepper, Basil Oil **£5.25**

Sorbets

Pineapple & Basil **£3.25**
Lemon
Apple
Orange & Cointreau
Champagne & Cassis Syrup
Tomato

Main Courses

Loin of Pork, stuffed with Prunes, Mustard Sauce **£14.75**
Breast of Cornfed Chicken wrapped in Bacon **£15.00**
Mushroom & Red Wine Sauce
Ribeye Steak, Pepper Sauce **£18.50**
Slow Cooked Fillet of Beef, Port Jus **£22.50**
Saddle of Lamb stuffed with Spinach & Tomatoes, Basil Jus **£15.75**
Duck Breast, Orange & Thyme Jus **£16.25**

Fish

Roast Fillet of Salmon, Herb Beurre Blanc **£14.75**
Panfried Fillet of Seabass **£15.25**
Caviar & Tarragon Veloute
Whole Grilled Lemon Sole **£18.75**
Prawn & Caper Beurre Noisette
Baked Fillet of Cod, Tomato & Basil Sauce **£16.50**
Monkfish, Mild Curry & Shrimp Veloute **£20.50**

Vegetarian

Mille Feuille of Roasted Vegetables,
Red Pepper Coulis **£13.25**
Field Mushroom Stuffed with Leeks,
Blue Cheese & Walnut Dressing **£13.75**
Tagliatelle with Pesto, Pine Nuts,
Rocket & Slow Roasted Tomato **£15.75**
Tian of Polenta, Aubergine, Courgette,
Goats Cheese & a Tomato Coulis **£14.25**

All our main courses are accompanied with fresh
vegetables & potatoes, family service style.

Puddings

all **£6.00**

Chocolate Tart, Orange Chantilly
Creme Brulee, Shortbread
Bread & Butter Pudding, Creme Anglaise
Mango & Coconut Parfait, Pineapple Salsa
Sticky Toffee Pudding, Butterscotch & Vanilla Ice Cream

Selection of Cheeses **£7.25**
Cheese Course **£5.75**
Coffee **£2.00**
Coffee and Petits Fours **£2.85**

Special Occasion Buffet

£32.50

Please choose one starter and one pudding from the
main menu for your entire party

Dressed Salmon
Bacon Wrapped Chicken & Mushroom Mousseline
Rib of Beef, Watercress & Horseradish Cream
Leek & Fish Pie with Cheesy Mash
New Potatoes
Panache of Vegetables
Tomato Onion & Basil Salad
Mixed Green Salad

Simple Carved Buffet

£16.25

Garlic Roast Beef
Honey Glazed Ham, Cloves & Mustard
Mediterranean Vegetable Lasagne
Yorkshire Pudding
Roasted Potatoes & Root Vegetables
Red Wine Gravy
Homemade Bread Rolls

Extras

Bacon Sandwiches **£5.95**
Sausage Sandwiches **£6.25**
Crisps & Dips **£1.50**
Chips **£2.00**

Finger Buffet

Menu 1 £14.75

Bruschetta
Turkey & Pepper Brochettes
Homemade Sage & Onion Sausage Rolls
Mushroom & Tarragon Vol Au Vents
Plaice Goujons, Tartare Sauce
Roasted Vegetable Tart with Feta

**

Pear & Almond Tart

Menu 2 £19.50

Garlic & Herb Ciabatta
Sole Goujons, Tartare Sauce
Homemade Cheese & Tomato Pizza
Crispy Coated Goats Cheese
Duck Pancakes, Hoi Sin Sauce
Chicken Satay
Mustard & Parmesan Parmier

**

Selection of Profiteroles

Fork Buffet

Lunch £17.50
Dinner £19.95

Menu 1

Steak & Onion Pie
Smoked Salmon Platter
Noodles & Stir Fried Vegetables
New Potatoes
Coleslaw
Mixed Leaves & Dressing

**

Dessert of the Day

Menu 2

Meatballs in a Tomato Sauce
Mediterranean Vegetable Lasagne
Smoked Salmon Platter
Potato Salad
Tomato & Onion Salad
Mixed Leaves & Dressing

**

Dessert of the Day

Menu 3

Leek & Fish Pie with Cheesy Mash
Mushrooms stuffed with Onion, Blue Cheese & Walnuts
Sliced Meat Platter
Mange Tout
Waldorf Salad
Mixed Leaves & Dressing

**

Dessert of the Day

All our fork buffets include tea and coffee.

Sunday Luncheon Menu

£19.95

For parties of 9 and above

Pre order required

Roast Tomato & Pepper Soup, Parmesan & Pesto Croûte
Smoked Haddock Risotto
Chicken Rillettes, Piccalilli

**

Roast Rib of Yorkshire Beef, Yorkshire Pudding
Pork Loin stuffed with Prunes, Mustard Beurre Blanc
Fillet of Salmon, Caviar & Chive Sauce
Vegetarian Dish of the Day

**

Trifle
Sticky Toffee Pudding with Vanilla Ice Cream
Panna Cotta, Oranges

**

Coffee

Drinks Packages

Package A £19.00

Canapés (2 per person)
A glass of Bucks Fizz on arrival
Up to half a bottle of house wine with the wedding breakfast
A glass of dry sparkling wine for the toast

Package B £28.50

Canapés (4 per person)
Pimms & Lemonade on arrival
Up to a bottle of house wine with the wedding breakfast
A glass of house champagne for the toast

For the children £6.50

Cheese straws
Shirley Temple on arrival
Sparkling fruit cup with the wedding breakfast

Additional Drinks

Kir, per 175 ml. glass	£4.25
Kir Royale, per 125 ml. glass	£7.75
Mulled wine, per 175 ml. glass	£4.50
Bucks Fizz, per 125 ml. glass	£4.25
Orange juice, per litre jug	£6.00
Mineral water, per 75 cl. bottle	£3.00

Should you wish to provide your own wine, corkage would be charged @ £10.00 per 75 cl. bottle of still table wine and £16.50 per 75 cl. bottle of sparkling wine or champagne.

Prices may be subject to change