

The Grange Hotel

Food and Beverage Directory



THE GRANGE HOTEL YORK



Wedding and Private Dining Menus Page

Canapes	2
Starters	2
Soups	2
Sorbets	2
Main Courses	2
Fish	2
Vegetarian Options	2
Puddings	2
Cheese	2
Coffee	2
Sunday Luncheon Menu	3

Buffets

Finger Buffets	3
Special Occasion Buffet	2
Simple Carved Buffet	2
Fork Buffets	3

Drinks

Drinks Packages	3
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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: -

Poached Pears, Blue Cheese, Walnut
Smoked Salmon Caviar, Creme Fraiche En Croute
Cheese & Seed Mustard Straws
Tomato, Olive & Mozzarella Bouchees
Parma Ham & Melon Skewers

Hot: -

Smoked Salmon & Leek Quiche
Spicy Duck Roll with Hoisin Sauce
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

Ham Hock Terrine, House Chutney, Dressed
Leaves **£7.00**
Smoked Salmon, Lemon, Capers & Shallots **£7.25**
A Tasting of Beetroot, Coriander & Orange Salad **£6.50**
Organic Chicken Terrine, Smoked Garlic Puree,
Micro Cress **£7.25**
Carpaccio of Beef, Rocket & Parmesan **£8.75**
Seasonal Risotto **£6.50**
A Tasting of Melon **£6.50**

Soups **£5.75**

Leek & Potato with Lemon Oil
Roast Celeriac
Creamed Parsnip
Butternut Squash & Sage
Watercress

Sorbets **£3.25**

Mango
Lemon
Blackcurrant
Peach
Apple
Orange

Main Courses

Rack of Pork, Mustard Sauce **£15.00**
Cornfed Chicken Breast with Wild Mushrooms **£16.00**
Braised Blade of Beef, Horseradish Mash **£17.00**
Confit Duck Leg, Mixed Bean Cassoulet **£16.00**
Slow Cooked Beef Filet, Red Wine Sauce
(cooked pink) **£25.00**
Rump of Lamb, Marinated in Rosemary & Garlic **£18.00**

Fish

Roasted Fillet of Salmon, Herb Beurre Blanc **£16.00**
Whole Grilled Lemon Sole, Beurre Noisette **£19.50**
Steamed Cod, Dill Cream Sauce **£16.50**
Poached Monkfish, Mild Curry Veloute **£21.50**
Pan Fried Bass, Lemon Oil **£16.50**
Chilled Crab Salad, Pink Grapefruit **£17.00**

Vegetarian

Glazed Goats Cheese with Honey Roasted
Vegetables **£14.00**
Tagliatelle with Mozzarella & Pesto Dressing **£14.00**
Seasonal Risotto **£14.00**
Roasted Field Mushroom, Blue Cheese, Walnut
Salad **£14.00**
Slow Roasted Cherry Tomato & Spinach Tart **£14.00**

All our main courses are served with fresh
vegetables & potatoes.

Puddings **£6.25**

Bread & Butter Pudding, Creme Anglaise
Creme Brulee, Shortbread
Pear & Frangipane Tart, Clotted Cream
Dark Chocolate Tart with White Chocolate Mousse
Seasonal Fruit Pudding

Cheese **£7.25**

Coffee **£2.50**
Coffee and Petits Fours **£3.35**

Special Occasion Buffet **£26.00**

Dressed Salmon
Smoked Chicken Breast
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 **£18.00**

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
Homemade Sage & Onion Sausage Rolls
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

Sunday Luncheon Menu

£19.95

For parties of 9 and above

Pre order required

Soup of the Day
Smoked Haddock Risotto
Terrine of the Day

**

Roast Rib of Yorkshire Beef, Yorkshire Pudding
Pork Loin with Apple Sauce
Fillet of Salmon, Caviar & Chive Sauce
Vegetarian Dish of the Day

**

Trifle
Bread & Butter Pudding, Creme Anglaise
Apple Crumble with Clotted Cream

**

Coffee

Drinks Packages

Package A £19.50

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 £29.00

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	£8.25
Mulled wine, per 175 ml. glass	£4.50
Bucks Fizz, per 125 ml. glass	£4.50
Orange juice, per litre jug	£6.50
Mineral water, per 75 cl. bottle	£3.10

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