

## 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: -

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 **£2.50**  
Chips **£2.50**

## 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  
\*\*

Cheese (£3.00 supplement)  
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**