



**THE GRANGE**  
YORK

Christmas  
&  
New Year  
2020



## The Ivy Brasserie

A relaxed dining experience in our brick vaulted cellars. Serving Festive Lunch and Dinner throughout December. Priced from £18.95

## Library & Drawing Room

Our elegant suite of private dining rooms for parties of 16 or more. Priced from £21.95

## Exclusive Disco Party Nights in The Ivy Brasserie

Hire The Ivy Brasserie all to yourselves to celebrate this festive season with a disco till midnight. For parties between 40 - 50, choose from our Festive Menu or for numbers 51 - 110, a buffet option is available.

## Shared Disco Party Night in The Ivy Brasserie

Join in the festive spirit on captain style tables on selected days in December. Priced at £37 per person.

## Festive Afternoon Tea

Settle down with friends and family in a relaxed setting and enjoy an afternoon of pure indulgence complemented by a selection of festive treats from our afternoon tea menu. Served with a glass of mulled wine. Priced at £23.50

## Dietary Requirements

**GF** indicates gluten free, **\*** can be adapted for a gluten free diet. If you have an allergy to any food products, please advise us prior to ordering. Some ingredients maybe genetically modified, for more information please contact us beforehand. If required, a full list of ingredients is available.

## Terms

All bookings are considered provisional until a deposit is received. A non-refundable, non-transferable deposit of £10.00 per person is required to secure all Christmas party lunch and dinner reservations. Final numbers and individual pre orders must be confirmed one month prior to the event. If a cancellation is received less than 48 hours before the date of the event, the full cost of the menu shall be charged for. We regret that should your party size decrease in number, payments (including deposits) cannot be refunded or offset against food, drinks or accommodation. Please note, we do require full pre-payment for all disco party night reservations.

# Festive Lunch & Dinner Menu

## STARTERS

Roasted Vegetable Broth, Garlic Croutons \* (v)

Confit Chicken & Mushroom Terrine  
Brandy Soaked Apricots, Apple Relish

Quenelles of Smoked Trout & Horseradish Paté GF  
Smoked Salmon, Sakura Leaf, Honey Mustard Dressing

Goat's Cheese Mousse, Chicory, Pickled Cherry Tomatoes  
Candy Beetroot GF

## MAIN COURSES

Roast Breast of Turkey with all the Trimmings \*

Tenderloin of Pork, Braised Pork Shoulder Potatoes  
Cider & Sage Sauce GF

Roast Fillet of Sea Bream, Saffron Cocotte Potatoes  
Chive & Prawn Butter GF

Roast Pepper, Sweet Potato & Portobello Mushroom  
Pithivier, Confit Garlic, Air Dried Cherry Tomatoes (v)

## DESSERTS

Christmas Pudding Frangipane Tart, Vanilla Ice Cream

Poached Pear, Granola, Blackberry Sorbet (v)

Crème Brûlée, Cinnamon Shortbread \*

Wensleydale Cheese & Fruit Cake \*

## COFFEE & MINCE PIES \*

(v) suitable for a vegan diet

	2 Course Lunch	3 Course Lunch	3 Course Dinner
The Ivy Brasserie	£18.95	£23.95	£33.95
Private Dining	£21.95	£26.95	£35.95
Disco Party Night			£37.00

# **Festive Buffet Menu**

## **Disco Party Nights for Exclusive Use**

Turkey Curry

Spiced Vegetable Curry

Tempura Vegetables, Garlic Aioli \*  
Artichokes, Courgettes, Roasted Peppers

Tomato, Piccolo Mozzarella & Basil Brochette GF

Rocket, Pine Nut Salad GF

Jasmine Rice GF

Poppadoms

### **DESSERTS**

Chocolate Christmas Pudding Truffle

Cheese & Biscuits \*

**£23.50 per person (Sunday –Thursday)**

**£26.50 per person (Friday & Saturday)**

**Price includes a disco until midnight  
and exclusive use of The Ivy Brasserie.**

**This menu is available for parties  
between 51 - 110 people.**

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**Tea, Coffee & Mince Pies \***  
**£3.00 (additional)**

## Boxing Day Lunch

### The Ivy Brasserie

12.30—3.00 pm

#### STARTERS

Tomato Broth, Cannellini Beans \*  
Thyme & Pecorino Croutons

Confit Duck & Braised Vegetable Terrine GF  
Celeriac Remoulade, Romaine Leaf Salad

Gin & Dill Cured Gravadlax, Radish & Beetroot Salad \*  
Melba Toast

Goat's Cheese Mousse, Roast Pepper Arancini, Chicory GF  
Pickled Cherry Tomatoes, Candy Beetroot

#### MAIN COURSES

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes \*  
Red Wine Sauce

Roast Loin of Pork, Roast Potatoes, Glazed Apples GF  
Mustard Cream

Fillet of Sea Bream, New Potatoes, Watercress Butter GF

Baked Fountains Gold Cheese Soufflé  
Compressed Apple & Walnut Salad, Polenta Chips

#### DESSERTS

Yorkshire Rhubarb Trifle with Honeycomb \*

White Chocolate & Pistachio Panna Cotta \*  
Maple & Hazelnut Biscuits

Spiced Poached Pear, Mulled Wine Gel \*  
Yorkshire Honey Granola, Vanilla Cream

Stilton, Preserved Figs, Oatcakes \*

£27.50 per person  
Coffee & Chocolates @ £3.50

# Christmas & New Year Residential Programmes

## Booking Procedure

For all enquiries and all reservations, please telephone 01904 644744 or email [info@grangehotel.co.uk](mailto:info@grangehotel.co.uk).

A non-refundable and non-transferable deposit of £100.00 per person is required at the time of booking. Full pre-payment is required by 1 December 2020.

## Terms & Conditions

Should you for any reason need to cancel your reservation after 1 December 2020, we will of course make every effort to re-sell the room and package. However, if this is not possible, a 100% cancellation charge shall be levied. We do advise that cancellation insurance is taken out.

All prices include VAT



## **Christmas Residential Programme**

At Christmas time, York is transformed into a winter wonderland. Wander through the charming cobbled streets of the Shambles, enjoy Christmas displays, visit the magnificent York Minster and experience all our wonderful city has to offer.

The Grange Hotel, situated within a short walk from the Minster and the city's historic sites, is the perfect place to indulge yourself at Christmas.

It's a special place at any time of year, but this is particularly true at Christmas when the hotel is beautifully decorated and cosy roaring fires welcome our guests, creating a truly magical atmosphere.

This year, let us spoil you at The Grange Hotel.

### **Christmas Eve**

We look forward to welcoming you to The Grange Hotel, with check in from 2.30 pm. We'll help you settle into your accommodation before you relax and unwind in our Morning Room.

Afternoon tea shall be served from 3.00 pm.

If you can tear yourself away from the blazing open fire, you might like to take a stroll into the centre of York for the traditional carol service at York Minster. Alternatively, wander the shops for those last minute stocking fillers.

Between 6.30 and 8pm pianist Karl Mullen will be playing a selection of Christmas songs. Enjoy a welcome cocktail and canapés before dinner is served either in the Ivy Brasserie or Library and Drawing Room.

## Christmas Day

Start Christmas Day with a hearty Yorkshire breakfast, or perhaps the lighter option of smoked salmon and scrambled eggs. There is plenty of time for you to exchange gifts before our traditional Christmas lunch is served from 12.00 noon.

The afternoon is for relaxation – the Queen’s speech, traditional board games or simply sink into one of our comfy sofas in the Morning Room with a good book and a glass of port. Weather permitting, you may prefer to meander through the ancient streets and snickleways, under the bars and onto the banks of the River Ouse. Our informal evening buffet shall be served from 7.00 pm.

## Boxing Day

Enjoy a later start to the day as our Boxing Day Brunch shall be served until 11.00 am. The day is free for you to relax and enjoy York. Tea and Christmas cake shall be served from 3.00pm. Join your fellow guests for Bellinis in reception whilst enjoying music from our soulful vocalist Nikki Humberstone. The carved buffet shall be served from 8pm.

## 27th December 2020

Our Christmas programme concludes after breakfast, but why not take advantage of our special post Christmas rates and extend your stay? Give yourself more time to relax and explore the wonderful city of York and its world famous attractions. With rates from just £99.00 per room, per night, including full Yorkshire breakfast, why rush home?

## Tariff

Three night Christmas break (24th – 26th December 2020 inclusive) from £596.50 per person in a Grange standard double room. Single occupancy rates are also available, please contact us directly for details.



# Christmas Eve Gala Dinner

## The Ivy Brasserie

### TO BEGIN

Champagne Cocktail & Canapés \*

### STARTERS

Celeriac & Rosemary Soup \*  
Sourdough Croutons

Confit Chicken & Portobello Mushroom Terrine GF  
Honey Mustard Dressed Leaves

Gin & Dill Cured Salmon Gravadlax \*  
Radish & Beetroot Salad, Melba Toast

### MAIN COURSES

Roast Rump of Lamb, Dauphinoise Potatoes GF  
Peppered Swede, Baby Turnips, Redcurrant Jus

Paupiette of Lemon Sole filled with Salmon Mousseline GF  
Wilted Spinach, Cocotte Potatoes, Lobster Butter Sauce

Crottin de Chèvre Filo Parcel, Sauté Savoy Cabbage \*  
Wild Mushrooms, Red Pepper Coulis

### DESSERTS

Dark Chocolate Delice, Mandarin Sorbet

Spiced Poached Pear, Mulled Wine Gel \*  
Yorkshire Honey Granola, Vanilla Ice Cream

Selection of British Cheeses & Biscuits \*

### COFFEE & CHOCOLATES

# Christmas Day Lunch

## The Ivy Brasserie & The Library

### TO BEGIN

Champagne & Canapés \*

### STARTERS

Tomato Broth, Cannellini Beans \*  
Thyme & Pecorino Croutons

Confit Duck & Braised Vegetable Terrine GF  
Celeriac Remoulade, Romaine Leaf Salad

Smoked Salmon & King Prawn Salad GF  
Marie Rose Sauce, Sun Blushed Tomatoes

Goat's Cheese Mousse, Roast Pepper Arancini \*  
Chicory, Pickled Tomatoes, Candy Beetroot

### MAIN COURSES

Turkey with all the Trimmings \*

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce \*

Roast Fillet of Stone Bass, New Potatoes GF  
Watercress Butter

Baked Fountains Gold Cheese Soufflé  
Compressed Apple & Walnut Salad, Polenta Chips

### DESSERTS

Homemade Christmas Pudding \*  
Rum Sauce & Brandy Butter

Yorkshire Rhubarb Trifle, Honeycomb \*

White Chocolate & Pistachio Panna Cotta \*  
Maple & Hazelnut Biscuits

Stilton, Preserved Figs, Oatcakes \*

### COFFEE & MINCE PIES

Served from 12.00pm

# Boxing Day Gala Buffet

## The Ivy Brasserie

### TO BEGIN

Peach Bellinis & Canapés

### MENU

Dressed Scottish Salmon GF

Smoked Pickering Trout GF  
Horseradish & Watercress

Smoked Mackerel Pâté with Crusty Bread \*

Crevettes with Marie Rose & Cayenne GF

Hot Honey Glazed Wensleydale Ham GF

North York Moors Game Terrine  
Pickles & Chutneys

Selection of Voakes' Pork Pies

Vegetarian Antipasti GF

Spinach & Ricotta Quiche

Selection of Salads GF

Hot Buttered New Potatoes GF

Bread Selection \*

### DESSERTS

Traditional Sherry Trifle \*

Chocolate Yuletide Log

Selection of Yorkshire Cheeses \*

### COFFEE

Served from 8pm

## New Year Residential Programme

Join us for a glittering New Year's Eve Celebration, when we say goodbye to 2020 and welcome in 2021 with a fabulous Gala Dinner and dancing until the early hours

### New Year's Eve

Our residential programme begins with afternoon tea served from 3.00 pm. Then join your fellow guests for a glass of champagne before dining in The Ivy Brasserie or Library & Drawing Room. Our resident DJ will start the celebrations with a disco in The Ivy Brasserie after dinner.

### New Year's Day

Start 2021 with a wholesome Yorkshire breakfast served in The Ivy Brasserie until 11.00 am. No need to rush today!

There is so much to see and do in York, why not stay a little longer? Enjoy a day at the races, explore the North Yorkshire Moors or coast.

### Tariff

Two Nights: 30th & 31st Dec or 31st Dec & 1st Jan  
Rates start from £310 per person, including table d'hôte dinner on the additional evening.



# New Year's Eve Gala Dinner in The Ivy Brasserie & Library

## TO BEGIN

Champagne & Canapés \*

## STARTERS

Seafood Salad

Gravadlax, King Prawns, Scallops, Smoked Halibut GF  
Caviar, Dressed with Herb Oil

Artichoke & Truffle Cappuccino, Girolles \*  
Sourdough Crouton, Mushroom Paté

## INTERMEDIATE

Haggis, Neaps & Tatties, Whisky & White Onion Sauce

Vegetarian Haggis

## MAINS

Beef Wellington, Duck Fat Potatoes, Bordelaise Sauce

Vegetable Wellington, Dauphinoise Potato, Sage Cream

## DESSERTS

Assiette of Lemon \*

Lemon Meringue, Sorbet, Mousse & Mille Feuille

Selection of Yorkshire Cheeses

## COFFEE & FUDGE

Dinner is served at 7:30pm