



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 on the first floor for intimate lunch and dinner parties.

Priced from £21.95

Festive Afternoon Tea

Settle down with friends and family 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

From our Kitchen to Yours

Boxed Christmas lunches to heat and serve at home, available throughout December from £21.50 per head. And why not let us take care of you on Christmas Day and New Year's Eve too?

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 may be 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

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

From our kitchen to yours

BOXED LUNCHES AND DINNERS

TO HEAT AND SERVE AT HOME

Be it lunch or dinner, for 2 or more, pre book a delicious 3 course menu prepared by our Chefs, using the freshest of local ingredients, ready to cook at home. Choose a starter, main course and dessert from the following: -

King Prawn Cocktail

Roast Vegetable Broth, Garlic Croutons

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Roast Turkey all the Trimmings
Roast Potatoes, Sprouts & Pancetta
Broccoli & Cauliflower Cheese

Twice Baked Yorkshire Cheese Souffle
Walnut Salad

**

Christmas Pudding Tart, Clotted Cream

Wensleydale Cheese, Fruit Cake

Throughout December £21.50
25th and 26th December £29.50

Festive afternoon tea @ £17.50

NEW YEAR'S EVE

**WE HAVE THAT COVERED TOO!
(PLEASE ASK FOR MORE DETAILS)**

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 Residential Programme

Booking Procedure

For all enquiries and all reservations, please telephone 01904 644744 or email 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 the charming cobbled Shambles, enjoy Christmas displays, visit the magnificent York Minster and experience everything our wonderful city has to offer.

The Grange Hotel, situated within a short walk of 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, although we have had to make several small changes to our regular programme, let us still 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.

Traditional afternoon tea shall be served from 3.00 pm.

You might then like to take a stroll around the centre of the city or wander the shops for those last minute stocking fillers.

Enjoy a 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.

Our informal supper 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. Weather permitting, you may prefer to meander through the ancient streets and snickleways, under the bars and onto the banks of the River Ouse.

Dinner shall be served from 6.30 pm.

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 the surrounding area. 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 Dinner

The Ivy Brasserie & The Library

TO BEGIN

Peach Bellinis & Canapés *

STARTER

Yorkshire Plate *
Hors D'Oeuvres

MAIN COURSES

Roasted Duck GF
Mulled Red Cabbage, Candied Baby Apple
Orchard Plum & Port Wine Sauce

Home Smoked Hot Salmon GF
Samphire, Leeks, Mussel Broth

Freekeh Tabouleh
Roasted Beetroot, Salt Baked Baby Carrots

DESSERTS

Tiramisu

Exotic Fruits, Zabaglione Glaze GF

Selection of Yorkshire Cheeses *

COFFEE & CHOCOLATES

New Year

New Year's Eve

Join us for a fabulous New Year's Eve Dinner when we say a final goodbye to 2020 and look forward to a new year and better times.

Champagne and canapes shall be served from 7.00 pm with dinner at 7.30 pm.

Why rush home? Contact Reception directly for the best available accommodation rates.



New Year's Eve Gala Dinner in The Ivy Brasserie

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

£65