



**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, including Christmas Eve, Christmas Day and Boxing Day. 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 without gluten, \* 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. Please note, all food is prepared in an environment where all allergens are present and cannot be guaranteed allergen free.

## 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.

# 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

\*\*

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](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 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 Gravavlax \*  
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

£50

# 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

£65

# Boxing Day Dinner

## The Ivy Brasserie & The Library

### TO BEGIN

Peach Bellini & 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

£40

# 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.

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



# New Year's Eve Dinner in The Ivy Brasserie

## STARTERS

Whitby Crab Tartlet  
Sorrel

Haggis, Neeps & Tatties  
Whisky Cream

Artichoke & Truffle Cappuccino, Girolles \*  
Sourdough Crouton

## MAINS

Slow Roasted Sirloin of Beef GF  
Anna Potatoes, Honey Roasted Vegetables

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

Vegetable Wellington, Dauphinoise Potato, Sage Cream

## DESSERTS

Slingsby Rhubarb Gin & Champagne Jelly  
Vanilla Mousse, Cinder Toffee Crumb

Lemon Meringue \*  
Sorbet

Yorkshire Cheeses  
Oatcakes

## COFFEE & FUDGE

£45