

## 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	3
Puddings	3
Cheese	3
Coffee	3
Sunday Luncheon Menu	5

#### Buffets

Finger Buffets	4
Special Occasion Buffet	3
Simple Carved Buffet	3
Fork Buffets	4

#### Drinks

Drinks Packages	5
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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 valid until September 2008.

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: -

Smoked Salmon Caviar, Creme Fraiche En Croute  
Cheese and Seed Mustard Straws  
Cherry Tomato Stuffed with Tapenade  
Parma Ham, Rocket & Sun Blushed Tomato  
Tomato, Olive & Mozzarella Bouchées

Hot: -

Smoked Salmon & Leek Quiche  
Spicy Duck Roll  
Garlic King Prawn  
Chicken & Red Pepper Satay  
Caramelised Onion & Gruyere Cheese Tart

2 x Hot and 2 x Cold @ **£4.50**

3 x Hot and 3 x Cold @ **£6.00**

4 x Hot and 4 x Cold @ **£8.00**

## Starters

Confit Duck Ballotine, Cumberland Sauce  
Granary Toast **£6.25**  
Smoked Salmon, Lemon, Capers & Shallots **£6.50**  
Roast Cherry Tomato, Pepper & Feta Tart,  
Pesto Dressing **£5.50**  
Trio of Melon, Griottine Cherry, Cassis Syrup **£5.50**  
Carpaccio of Beef, Rocket & Parmesan Salad **£7.25**  
Ham & Parsley Terrine, Lentil & Honey Vinaigrette **£6.25**  
Roasted Mediterranean Vegetable & Mozzarella  
Salad **£5.50**

## Soups

Parsnip, Parmesan Beignets **£5.50**  
Sweet Potato & Leek **£5.50**  
Honey Carrot & Coriander **£5.30**  
French Onion, Gruyere Croute **£5.75**  
Roast Tomato & Sweet Pepper, Basil Oil **£4.95**

## Sorbets **£3.00**

Pineapple & Basil  
Lemon  
Apple  
Orange & Cointreau  
Champagne & Cassis Syrup  
Tomato

## Main Courses

Loin of Pork, stuffed with Prunes, Mustard Sauce **£13.75**  
Breast of Cornfed Chicken wrapped in Bacon **£14.25**  
Mushroom & Red Wine Sauce  
Ribeye Steak, Pepper Sauce **£17.50**  
Slow Cooked Fillet of Beef, Port Jus **£21.50**  
Saddle of Lamb stuffed with Spinach & Tomatoes, **£14.75**  
Basil Jus  
Duck Breast, Orange & Thyme Jus **£15.50**

## Fish

Roast Fillet of Salmon, Herb Buerre Blanc **£13.95**  
Panfried Fillet of Seabass **£14.50**  
Caviar & Tarragon Veloute  
Whole Grilled Lemon Sole **£17.75**  
Prawn & Caper Beurre Noisette  
Baked Fillet of Cod, Tomato & Basil Sauce **£14.75**  
Monkfish, Mild Curry & Shrimp Veloute

## Vegetarian

Mille Feuille of Roasted Vegetables,  
Red Pepper Coulis **£12.50**  
Field Mushroom Stuffed with Leeks,  
Blue Cheese & Walnut Dressing **£12.75**  
Tagliatelle with Pesto, Pine Nuts,  
Rocket & Slow Roasted Tomato **£14.75**  
Tian of Polenta, Aubergine, Courgette,  
Goats Cheese & a Tomato Coulis **£13.25**

All our main courses are accompanied with fresh  
vegetables & potatoes, family service style.

## Puddings **all £5.75**

Chocolate Tart, Orange Chantilly  
Creme Brulee, Shortbread  
Bread & Butter Pudding, Creme Anglaise  
Mango & Coconut Parfait, Pineapple Salsa  
Sticky Toffee Pudding, Butterscotch & Vanilla Ice Cream

Selection of Cheeses **£6.50**  
Cheese Course **£5.25**  
Coffee **£2.00**  
Coffee and Petits Fours **£2.75**

## Special Occasion Buffet **£32.50**

Please choose one starter and one pudding from the  
main menu for your entire party

Dressed Salmon  
Bacon Wrapped Chicken & Mushroom Mousseline  
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 **£15.75**

Garlic Roast Rib of Beef  
Honey Glazed Ham, Cloves & Mustard  
Mediterranean Vegetable Lasagne  
Yorkshire Pudding  
Roasted Potatoes & Root Vegetables  
Red Wine Gravy  
Homemade Bread Rolls

## Extras

Bacon Sandwiches **£5.75**  
Sausage Sandwiches **£6.25**  
Crisps & Dips **£1.50**  
Chips **£1.90**

## Finger Buffet

**Menu 1** £14.50

Bruschetta  
Turkey & Pepper Brochettes  
Homemade Sage & Onion Sausage Rolls  
Mushroom & Tarragon Vol Au Vents  
Plaice Goujons, Tartare Sauce  
Roasted Vegetable Tart with Feta

\*\*  
Pear & Almond Tart

**Menu 2** £18.50

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

Soup of the Day  
Steak & Onion Pie  
Smoked Salmon Platter  
Noodles & Stir Fried Vegetables  
New Potatoes  
Coleslaw  
Mixed Leaves & Dressing

\*\*  
Dessert of the Day

### Menu 2

Soup of the Day  
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

Soup of the Day  
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

All our fork buffets include tea and coffee.

## Sunday Luncheon Menu

£19.95

For parties of 9 and above

Pre order required

Roast Tomato & Pepper Soup, Parmesan & Pesto Croûte  
Smoked Haddock Risotto  
Chicken Rillettes, Piccalilli

\*\*  
Roast Rib of Yorkshire Beef, Yorkshire Pudding  
Pork Loin stuffed with Prunes, Mustard Beurre Blanc  
Fillet of Salmon, Caviar & Chive Sauce  
Vegetarian Dish of the Day

\*\*  
Trifle  
Sticky Toffee Pudding with Vanilla Ice Cream  
Panna Cotta, Oranges

\*\*  
Coffee

## Drinks Packages

**Package A** £18.00

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** £27.50

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** £6.00

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	£7.75
Mulled wine, per 175 ml. glass	£4.50
Bucks Fizz, per 125 ml. glass	£4.25
Orange juice, per litre jug	£6.00
Mineral water, per 75 cl. bottle	£3.00

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

