



*In the beautiful English Lake District*



*GRANGE HOTEL*

GRANGE - OVER - SANDS, CUMBRIA

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New Year  
Celebrations  
2018/19



# Your New Year Programme at the

# GRANGE HOTEL

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## Saturday 30th December 2018

- 4pm - 5pm** Tea and Lemon Drizzle Cake with Cherry Florentines in the cosy comfort of the Lounge. A chance to catch up with old friends and to make some new ones.
- 7.30pm-9pm** Relax and enjoy your sumptuous \*Welcome Dinner followed by an enjoyable evening at the Grange Hotel Casino! New Year's Eve - Monday 31st December 2018
- 8am - 10am** Enjoy a hearty Cumbrian Breakfast from our hot and cold buffet. The perfect way to start the day
- 4pm - 5pm** Cream Teas with plain and sultana scones served in the Lounge
- 7pm-7.30pm** Please join us for Sparkling Wine and Canapes in the Lounge
- 7.30pm-9pm** New Year Gala Dinner. Black tie is encouraged although not essential
- 9pm 'til 2am** Our fantastic New Year's Eve Celebrations. Dance the old year out and the New Year in with the musical assistance of our Resident DJ
- Midnight** Enjoy a cracking start to 2019 with our traditional breath-taking Firework Display, organised by our seasoned pyrotechnics experts. Weather permitting.

## New Year's Day - Tuesday 1st January 2019

- 9am-10.30am** Rise and shine into 2019 with a satisfying Cumbrian Breakfast from our extensive Hot & Cold buffet
- 12.30pm-2pm** Our Chef's delicious New Year's Day Fork Buffet Luncheon never fails to impress with its magnificent array of cold dishes plus a hot Roast of the Day and a selection of delicious home-made desserts  
Non-residents £35.00 per person.
- 3pm - 5pm** Relax over Afternoon Tea in the Lounge. Join your hostess for a Creative Art Class with plenty of paint, glue and other sticky stuff.  
Prizes galore. No skill required, but a sense of humour certainly helped every other year!
- 7.30pm-9pm** The grand \*Farewell Dinner is served by our ever-attentive staff. Followed by an evening of great entertainment.

## Wednesday 2nd January 2019

- 8am - 10am** They do say that breakfast is the best meal of the day. In that case, dine like a king or queen from our fine Buffet Breakfast. Then it's time to say goodbye until next year.

*\* Denotes menus described in this brochure. Please note that some dishes and aspects of the itinerary may change at short notice.*

# Welcome Dinner at the

## GRANGE HOTEL

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### **V** Pear Tarte Tatin

Lovingly paired with a wedge of sultry Gorgonzola

### **V** Wild Mushroom Pastry Pie

A medley of wild mushrooms in a creamy Madeira sauce, set beside dressed pea shoots

### Morecambe Bay Shrimps in Brandy Butter

Simply served with buttered toast

### Pan-Seared Breast of Carmel Valley Pigeon

Presented on a hash brown with a beetroot puree, finished with blueberry glaze

### Cream of Tomato & Basil Soup

### Orange Sorbet

### Prime Roast Loin of Cumbrian Fell Venison

Accompanied by a broccoli and stilton puree and a rich port jus

### Pan-fried Fillet of Westmorland Pork

Coated with fresh herbs with confit apple, prune and apricot, with Marsala wine jus

### Marinated Sea Bream Fillet

Set on a bed of braised fennel with a mustard and tarragon sauce

### **V** Chef's Own Kenyan Vegetable Curry

Served with coconut rice, mango chutney and poppadums

### White & Dark Chocolate Terrine

Finished with a rich and creamy white chocolate sauce

### Brown Bread Parfait

Served with plump, succulent prunes soaked in Drambuie

### Apple & Pear Deep Crust Orchard Pie

Bathed in a luscious crème anglais

### Merry Berry Cheesecake

Finished with a dollop of creme fraiche

### Coffee and Hand-made Chocolates

**Non Residents - £47.00 per person**

# Gala Dinner at the *GRANGE HOTEL*

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## **Duck & Black Pudding Rosti**

Finished with roasted shallots and a brandy cream sauce

## **Smoked Haddock & Asparagus Open Ravioli**

Fresh pasta layered with creamy smoked haddock and asparagus tips

### **V Citrus Fruit Terrine with Lemon Balm**

Finished with an orange and Grenadine sauce

### **V Roasted Tomato & Goats Cheese Brulee**

Simply served with tapenade toast

## **Mosaic of Salmon & Prawns**

### **V Consomme of Wild Mushrooms & Ravioli**

### **V Champagne Sorbet in a Tuille Basket**

## **Grange Hotel's Traditional 'Hogmanay Special' Fillet Steak**

Presented with a haggis-filled mini Forfar Bridie, neeps 'n' tatties stack with whisky sauce

## **Festive Cumbrian Lamb Shank Braised in Clementine & Red Wine**

Served with a shallot and cheese mash

## **Oven Baked Fillet of Plaice topped with Citrus Zest**

Set on a bed of creamy saffron risotto with a delicate watercress sauce

### **V Festive Vegetable Wellington**

A pastry case filled with succulent winter vegetables, mushrooms and herbs,  
finished with a mushroom and white wine sauce

## **The Italian Job**

Tiramisu mousse set beside almond ricotta cheesecake, finished with Neapolitan ice cream

## **Chocolate Heaven**

Milk chocolate and raspberry trifle with a chocolate and Baileys cheesecake set beside  
a basket of chocolate ice cream

## **Maple Syrup Steamed Pudding with Macadamia Nuts**

Bathed in a creamy custard

## **Raspberry Delights**

Raspberry rice pudding flan set beside a mini white chocolate and raspberry trifle with cream

## **Our Fabulous Festive Cheeseboard with Biscuits**

**Coffee and Hand-made Chocolates**

**Non-Residents - £86.00 per person**

# Farewell Dinner at the *GRANGE HOTEL*

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## **Wild Boar & Apple Sausage**

Enhanced by a caramelised apple potato cake with vanilla jus

## **Seared King Scallops & Prosciutto**

Set on a bed of creamy fennel and mascarpone risotto

## **V Grilled Figs with Blue Cheese Mousse**

Drizzled with a succulent fig jus

## **Chicken Liver & Mushroom Pate**

Served with toast and Lyth Valley damson chutney

## **Hearty Scotch Broth**

## **V Zesty Lemon Sorbet**

## **Prosciutto Wrapped Breast of Pheasant**

Accompanied by a sweetcorn puree and a Madeira jus

## **Gammon Poached in Somerset Cider**

Finished with a parsley and cider sauce

## **Grilled Fillet of Tay Salmon**

Set on a plinth of parsley mash with a prawn and pink peppercorn sauce

## **V Gnocchi with Spinach & Ricotta**

Bathed in a creamy pesto sauce

## **Coconut Rice Pudding**

Topped with toasted almonds

## **Lemon & Lime Tart**

Served with fruits of the forest berries and cream

## **Sticky Date & Toffee Pudding**

Bathed in a rich caramel sauce and fresh cream

## **Vanilla Panna Cotta with Sloe Gin & Rose Jelly**

Set beside a caramel basket of rich red winter berries poached in cassis

## **Coffee and Chocolate Truffles**

**Non-residents £47.00 per person**

# New Year Packages 2018 at the *GRANGE HOTEL*

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## **2 Night New Year Package**

(Arriving either Sunday 30th or Monday 31st December 2018)

**£445 per person**

Based on 2 people sharing standard twin/double room with en suite

\*Single occupancy surcharge, £30 per night based on standard twin/double room

## **3 Night New Year Package**

(Arriving Sunday 30th December 2018)

**£599 per person**

Based on 2 people sharing standard twin/double room with en suite

\*Single occupancy surcharge, £30 per night based on standard twin/double room

*Fabulous Room upgrades available. Rates are per room per night.*

*Standard front-facing - £30 Superior front facing - £45*

*Boutique/Front-facing Suite -*

*£60 Broughton/Brown Robin Suites - £80*

*Clair de Lune Suite or La Mer Suite - £100 Sable d'Or Suite - £120*

**Children: Prices based on sharing with 2 adults:**

Aged 4 or under - free Aged 5 -14 years - 50% of adult tariff

Occupying own room aged 14 years or under - 75% of adult tariff

## **Why not extend your New Year holiday?**

Enjoy a relaxing and enjoyable winter break in the beautiful English Lake District.

Extra nights available from only £120 for a twin/double room per night

to include full hot and cold Buffet Breakfast.

**Book & pay your deposit by 1st August 2018 and pay only £435 for  
2 nights and £580 for 3 nights!**





# GRANGE HOTEL

To book your Festive Break requires £150 per person  
non-refundable deposit

To book Dinner/Luncheon,  
requires a 50% non-refundable deposit

For all bookings please call  
Angela Woodhead on 015395 33666

For all bookings please contact  
Angela Woodhead on 015395 33666

House Manager: Angela Woodhead

Head Chef: Gladys Hiribae

Restaurant Manager: Daniel Dorneanu

Bar Manager: Kristian Johnston

Head Housekeeper: Natalia Domaradzka

## How to Find Us...

Take exit 36 of the M6 and follow A591 for 3 miles, then exit on to A590 and follow signs to Grange. The Hotel is directly opposite the railway station.

Station Square,  
Grange-over-Sands,  
Cumbria, LA11 6EJ  
Tel: 015395 33666

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