



THE GRANGE HOTEL

Part of *The Heritage Group*

A la Carte Menu

Starters

Rockette Cappuccino topped with goats cheese & truffle milk foam
£5.25

Medallion of Venison, turnip and potato rosti, watercress puree and a port and orange
syrup
£7.50

Lentil & almond crumble served with savoury ice creams – butternut squash and sage,
beetroot & balsamic & honey roasted parsnip
£6.95

Salmon mousse wrapped in toasted seaweed, caviar crème fraiche, jellied essence of
bisque & brown shrimp
£7.50

Ham hock & leek terrine, coarse grain mustard pannacotta, black pudding & toasted
brioche
£7.25

Mains

Fillet of beef served with Morel mushrooms stuffed with chicken liver parfait, honey
glazed parsnips, buttered spinach and Madeira jus
£27.50

Salt Cod fillet, pak choi, spice crusted cods roe, creamed potato and a broth of tomato &
mussels
£17.50

Head to Toe of Pork – Croquette of pigs trotters, slow roasted belly, medallion of fillet
set on black pudding, Confit cheek with apple and date wrapped in Prosciutto ham,
fondant potato pea puree and brandy jus
£22.50

Wild mushroom & chestnut ravioli, leek and roasted garlic fondue, wilted wintergreens
finished with Parmesan shavings
£12.50



THE GRANGE HOTEL

Part of *The Heritage Group*

Desserts

Assiette of Lemon – Lemon tart served with caramel sauce, iced lemon soufflé & lemon sherbet
£4.95

Milk Chocolate mousse wrapped in crisp dark chocolate, coffee crème Chantilly & baileys crème Anglaise
£4.95

Steamed ginger & syrup sponge pudding, cardamom infused custard, honeycomb topped with chocolate ice cream
£4.95

An adult kids party – Raspberry & vanilla marshmallow, chocolate fairy cake filled with a rum and chocolate ganache, hot orange jelly with cinnamon ice cream and rice crispy flapjack laced with popping candy
£7.95

Selection of British cheeses, celery sorbet, grape chutney walnut bread and selection of biscuits
£7.95