

The
Grange

Catering & Beverage Menu

The
Grange

English / European
Catering

The Grange

CANAPÉS

Fish

Smoked salmon & cream cheese blini

-

Teriyaki Salmon

-

King Prawn & salmon pate on toast

-

Sesame prawns on toast

-

Meat

Beef Yorkshires

rare roast beef with caramelised onion

-

Mini Duck Pancake Rolls

with spring onions & Hoisin dip

-

Chicken Fillets

with sweet chilli dip

-

Teriyaki Chicken Wraps

The Grange

CANAPÉS

Vegetable

Mozzarella, Tomato & Basil Kebabs

-

Mini Bruschetta

-

Goats cheese tartlet

-

Tomato & mozzarella arancini

-

Mushroom Vol-au-vents

The Grange

STARTERS

SEASONAL SOUP

Served with crusty roll

KING PRAWNS

Served in spicy tomato, olive oil,
fresh chilli and crusty bread

VEGETABLE TART

Served with garnish salad and
balsamic vinegar

CREAMY WHITE WINE RISOTTO

Served with wild mushroom &
asparagus

SMOKED SALMON PARCEL

Served with asparagus, balsamic
glaze salad.

The Grange

STARTERS

TOMATO AVOCADO MOZZARELLA SALAD

Served with pesto, balsamic glaze
and garnish salad.

BBQ CHICKEN WINGS

Served with spring onions and garnish salad

Vegetarian, vegan, nut and dairy free
options are also available

The Grange

M A I N S

CHICKEN ROAST

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, pigs in blankets, stuffing, greens and our red wine gravy.

BEEF ROAST

Served medium with a Yorkshire pudding, roast potatoes, honey roasted carrots, greens and our red wine gravy.

LAMB ROAST

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, parsnips, greens and our red wine gravy.

Vegetarian, vegan, nut and dairy free roasts are also available

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M A I N S

LAMB SHANK

Served in red wine sauce with shallots,
mash potato and broccoli

BEEF BOURGUIGNON

Served in red wine gravy, mushrooms,
shallots, mash potatoes and green
beans

LAMB or CHICKEN TAGINE

Served with potatoes or rice

SALMON FILLET

Served with a lemon slice. Roasted
vegetable, parsley on mash potato

VEGAN CURRY

chickpea curry served on a bed of rice

VEGETARIAN LASAGNE

served with garlic bread

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DESSERTS

CRÈME BRÛLÉE

Served with shortcake biscuit and fresh
strawberry

NEW YORK CHEESECAKE

Served with passionfruit coulis

DOUBLE CHOCOLATE FUDGE CAKE

Served with fresh cream

FRESH FRUIT SALAD

Served with single cream

PANNA COTTA

Served with berry compote and clotted
cream

APPLE CRUMBLE

Served with custard or cream

VEGAN ALTERNATIVES AVAILABLE.

The Grange

CHILDRENS MENU

STARTERS

Pearls of Melon
Tomato Soup
Garlic & Herb Dough Balls

MAINS

Chicken Goujons, Chips & Baked Beans
Cumberland Sausages, Creamy Mash Potato & Gravy
Crispy Battered Cod Goujons, Chips & Peas
Cheddar Cheese Glazed Mac'n'Cheese

DESSERTS

Cookies & Ice Cream
Fruit Salad

VEGAN ALTERNATIVES AVAILABLE.

The Grange

PIZZA SHACK

MARGARITA

Cheese and Tomato classic with a touch
of basil

PEPPERONI

Everyone's favourite seasoned dry sausage finely sliced

VEGETARIAN

peppers onions and mushrooms for our
veggie friends

The Grange

FINGER BUFFET

CHOOSE 10 OPTIONS

Mozzarella & Tomato Skewers

Mini Quiches

Chicken Goujons

Breaded Mozzarella Sticks

Crudities

Petit Fours

Fresh Sandwiches

Sausage Rolls

Mini Brushetta

Flatbread with Hummus

Honey Glazed Sausages

Mini Danish Pastries

Portfiteroles

Crisps & Nuts

Vegetable Spring Rolls

Indian Lamb Samosas

Pineapple & Cheese

The Grange

AFTERNOON TEA

A selection of freshly prepared finger sandwiches

Warm scones with clotted cream and preserves

A variety of home made cakes and pastries

Your choice from a range of teas

The classic selection of sandwiches served with Afternoon

Tea includes:

Cucumber & cream cheese

Egg mayonnaise with cress;

Smoked salmon with cream cheese;

Coronation chicken;

Ham and mustard.

The
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indian catering

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SET MENU VEGETARIAN

Vegetarian

4 x Vegetarian Starters

3 x Vegetarian Main Course

1 x Dall

Nan

Salad

Raita

1 x Dessert

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SET MENU VEG / NON VEG

3 x Vegetarian Starters

3 x Non-Vegetarian Starters (No Sea Food)

2 x Vegetarian Main Course

1 x Dall

2 x Non-Vegetarian Main Course (No Sea Food)

Nan

Salad

Raita

1 x Dessert

Fish Dishes will be an additional charge of £2.50 per person
Prawns Dishes will be an additional charge of £5.50 per person

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CANAPES

NON - VEGETARIAN

Seekh Kebab Wraps

Shammi Kebab

Lamb Samosas

Chicken Lollipop

Chicken Tikka Skewers

Malai Tikka Skewers

Jeera Chicken Skewers

Chicken Samosas

Butterfly Breaded King Prawns

Chilli Garlic King Prawns

Jeera King Prawns

Fish Pakoras

Seafood Tikki Chaat Basket

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CANAPES

VEGETARIAN

Pani Puri Shots

Paneer Tikka Skewers

Hara Bara Kebabs

Paneer Pakoras

Fried Mogo

Chilli Garlic Mogo Chips

Katchori - Daal or Mattar Mixed Vegetable Pakoras

Vegetable Spring Rolls

Cocktail Vegetable Samosas

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STARTERS

NON - VEGETARIAN

Seekh Kebab

Shammi Kebab

Lamb Samosas

Reshmi Kebab Chicken Tikka

Malai Tikka

Jeera or Mari or Chilli Chicken

Tandoori Chicken Wings

Mahi Wings

Chicken Samosas Chicken Pakoras

Butterfly Breaded King Prawns

Chilli Garlic King Prawns

Jeera King Prawns

Filo Prawn Rolls

Fish Pakoras

Amritsari Fish

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STARTERS

VEGETARIAN

Sec Papri Chaat

Aloo Tikki

Bhel Puri

Paneer Tikka

Aloo Roly Poly

Hara Bara Kebabs

Paneer Pakoras

Fried Mogo

Chilli Garlic Mogo

Katchori - Daal or Mattar Mixed Vegetable Pakoras

Vegetable Spring Rolls

Cocktail Vegetable Samosas

Dahi Vada

Onion Bhajia

Chilli Paneer

Bateta Vada

Mari Aloo

Crispy Bhajia

Chilli & Garlic Vegan Chicken

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M A I N S

N O N - V E G E T A R I A N

Karahi Lamb Bhuna Lamb Achari Lamb

Lamb Rara

Lamb Korma

Lamb Jalfrezi

Masala Keema

Palak Lamb

Achari Chicken Chicken Korma Chicken Jalferzi

Butter Chicken

Chicken Tikka Masala

Chicken Keema Methi Chicken

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MAINS

VEGETARIAN

Karahi Mixed Vegetables Tawa Sabzi (buffet only)

Bhindi Masala Channa Masala

Gobi Aloo

Paneer Tikka Masala

Saag Paneer

Saag Aloo

Methi Aloo

Bombay Aloo

Mattar Aloo

Jeera Aloo

Aloo Baigan

Baigan Bhartha Baigan Masala

Dal Makhani

Tadka Dal

Malai Kofta Methi Corn

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RICES

Lamb Biryani

Chicken Biryani

Keema Biryani Prawn Biryani

Vegetable Biryani

Lamb Pilao

Chicken Pilao

Pilao Rice Plain Rice

Mattar Pilao

Channa Pilao

BREADS

Tandoori Nan

Tandoori Roti

Kulcha

Freshly Fried Poori

Freshly Fried Bhatoora

Laccha Paratha

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ACCOMPANIMENTS

House Salad
Cucumber Raita
Mint Sauce
Embli Sauce

DESSERTS

Kulfi
Gajar Ka Halwa
Ras Malai
Gulab Jamun
Kheer Barfi

The
BAR

DRINKS LIST

the B A R

DRINKS LIST

V O D K A

Smirnoff (House), Grey Goose, Belvedere, Ciroc

R U M

Bacardi (House), Captain Morgan Spiced (House), Captain Morgan Dark, Malibu (House), Kraken Black Cherry, Wray Nephew, Havana Club, Kraken Roast Coffee, Mount Gay

G I N

Gordon's Dry Gin (House), Gordon's Pink Gin (House), Hendricks Gin, Tanqueray, Mermaid Gin, Bombay

W H I S K E Y

Jack Daniel's (House), Loch Lomand, The Glenlivet, Glenfiddich, Black Label, Jamesons (House)

B E E R

Bottled Peroni, Bottled Corona

O T H E R

Disaronno (House), Baileys (House), Tia Maria (House), Gascabel Tequila, Sambuca, Tequila Don Angel, Tequila Rose

The **BAR**
WINES

WHITE

San Andres Sauvignon Blanc, Previata Pinot Grigio, Yellow Tail Chardonnay, Oyster Bay Sauvignon Blanc**

RED

San Andres Merlot, Yellow Tail Shiraz, Casillero del Diablo Cabernet Sauvignon*, Châteauneuf-du-Pape Heritage de J. M. Calvet ***

ROSÉ

Previata Blush Pinot Grigio, La Vielle Ferme, Whispering Angel***

SPARKLING

*Prosecco Vino Spumante, Freixenet Prosecco**

*Freixenet Italian Rosé**

*Moët and Chandon Champagne***

*Veuve Clicquot***

/ additional charges apply if you would like to include premium drinks in your package. Please speak to us for more information.*

The **BAR** COCKTAILS

LYCHEE MARTINI

Vodka | Lychee | Lime | Rose Syrup

ELDERFLOWER SPRITZ

Gin | Elderflower Cordial | Mint | Green Tea

EXPRESSO MARTINI

Vodka | Cold Brew Coffee | Simple Syrup | Chocolate Bitters

PASSION FRUIT MARTINI

Vodka | Vanilla Syrup | Passion Fruit Purée | Passion Fruit Liqueur

MOJITO

Rum | Lime | Simple Syrup | Mint

PICANTE MARGARITA

Tequila | Lime | Agave Nectar | Chilli

NEGRONI

Gin | Campari | Sweet Vermouth

OLD FASHIONED

Bourbon | Simple Syrup | Bitters

The **B A R** PRICE LIST

Bottled Soft Drink £3.00

Bottled Beer £5.00

Bottled Cider £5.00

Spirit & Mixer £6.00

Premium Spirit & Mixer £7.00

Double Spirit & Mixer £8.00

Premium Double Spirit & Mixer £9.00

W I N E

House Wine - by the glass £7.00

House Wine - by the bottle £25.00

Premium Wine - by the bottle £35.00

Prosecco - by the glass £6.00

Prosecco - by the bottle £30.00

C H A M P A G N E

Veuve Clicquot £90.00

Moet £90.00

Laurent Perrier £120.00