

Grange Menu 2026

Canapes

Goats Cheese Mousse, Chilli Beetroot Tart (v)
Severn & Wye Smoked Salmon Blini
Gruyere & Caramelised Onion Croquette (v)
Chicken Tikka with Mint Raita (gf)

To Start

Aburi Salmon (gf) (df)
Sticky Rice, Cucumber, Carrot & Ginger

Pulled English Lamb Shoulder Galette (df)
Spiced Calabrian Anchovy Aioli /Fennel

Timbale Of Roasted Provençal Vegetables (vg) (gf)
Harissa Cream, Confit Tomato

Smoked Barbary Duck (df)
Candied Walnuts, Sweet Beetroot, Chicory & Burnt Orange Dressing

Mains

Seared English Pork Tenderloin with Brandy Cream & Tarragon
Caramelised Apple, Mustard Mash & Steamed Fine Beans

Summer Salad (cold)
Roast English Free Range Chicken
*New Season Potato Salad, Confit Vine Tomato & Buffalo Mozzarella
Spinach, Rocket & Basil Oil*

Roast Fillet of English Beef with Chimichurri (gf)
Roasted New Season Potatoes, Parmesan, Confit Tomato & Charred Asparagus

Pan Seared River Test Sea Trout
*Pilau Wild & Basmati Rice, Toasted Almonds, Baby Coriander
Greek Yoghurt, Salted Cucumber & Pomegranate*

Whole Dressed Native Lobster (gf) (df)
Lemon Mayonnaise, Summer Salad, Hot Rosemary & Garlic Potatoes

Beetroot & Red Onion Tarte Tatin (vg)
*Miso Roasted Carrots, Flash Fried Tender stem, Cauliflower Puree
Lemon Thyme Sauce*

Sautéed Wild & Chestnut Mushroom Risotto (v) (gf)
Fire Roasted Summer Vegetables & Parmesan Crisp

To Finish

Vegan Summer Pudding (vg)
Vanilla Bean Ice Cream

Lemon Thyme Brulee Bar
Yuzu Gel

Champagne, Elderflower & Blueberry Jelly (gf) (df)

Salted Caramel & Chocolate Torte (gf)
Espresso Gelato

A selection of Cheese
Biscuits, Grapes & Pickle