

Grange Menu 2025

Canapés

Rare Roast Beef Bruschetta with Horseradish Cream
Asparagus, Quails Egg & Beetroot Blini (v)
Smoked Haddock Kedgeree Bonbon
Goats Cheese & Pistachio Filo Rolls (v)

To Start

Duo of Bibery Farm Smoked Chalk Stream Trout
Salted Cucumber, Sweet Dill Mustard Mayonnaise

Flash Fried Pear, Parma Ham, Buffalo Mozzarella
Honey, Basil & Rocket

Masala King Prawns
Mango & Pineapple Salsa, Chili, Lime & Coriander

Torched Goats Cheese (v)
Maple Glazed Beets, Fig Jam & Toasted Focaccia

Wild & Chestnut Mushroom Terrine (vg)
Roasted Celeriac, Glazed Apple & Caramelised Walnuts

Foie Gras
Shallot, Raisin Chutney & Toasted Brioche

Mains

Roast Sirloin of Devon Lamb
Redcurrant & Sauternes Sauce, Pressed Cream & Rosemary Potatoes, Confit Roscoff Onion, Steamed Tender stem

Pan Fried Cornish Hake
Botarga & Caper Butter, Jersey Royals, Summer Greens

Spiced Gressingham Duck
Sesame Hoi Sin Noodles, Charred Peppers & Bok Choi, Lemongrass Broth

Whole Dressed Native Lobster
Lemon Mayonnaise, Summer Salad, Hot New Season Potatoes

Confit Balsamic Shallot, Sauteed Butternut Squash & Summer Pea Ravioli (v)
Pangritata, Cornish Yarg & Riesling

Mediterranean Roasted Vegetable Coulubiach (vg)
Olive Oil & Truffle Mash, Charred Asparagus, Blistered Vine Tomato Sauce

Lemon & Thyme Roasted Free Range Summer Chicken Salad
Sweet Potato, Heritage Tomatoes, Aged Feta & Olives

To Finish

Classic Treacle Tart
Burnt Orange Syrup, Vanilla Bean Ice Cream

Lemon Meringue Posset

Pimms Jelly
Summer Berries, Cucumber & Mint Syrup

Belgian Chocolate Marquise
Pistachio Gelato

Strawberry & Elderflower Delice (vg)

A selection of Cheese
Honey, Medjool Dates & Biscuits