



Sample Pre-Order Menu

The chef will design a Menu for your party which you will be sent 3-4 weeks in advance, your guests make their selections and we ask for all of the choices, seven days before the party. The maximum number of guests that we can cater for in this way varies according to your individual requirements, please contact the hotel and we will be pleased to advise you.

First Course

Pressed Ham Hock, Broad Bean, Lemon & Olive Oil

Beetroot Cured Salmon Gravavlax, Beetroot Leaves, Fromage Frais

Fillet of Lyme Bay Mackerel, Gooseberry Puree, Cress

Galia Melon, Fresh Mint & Malibu Martini

Main Course

Lamb Shoulder Cooked over Hay, Sweet Aubergine Crisps, Aubergine Puree, Runner Beans, Roasted Garlic Mash

Poached Cornish Plaice Fillets, Creamy Leek Sauce, Carrot Spaghetti, Parisienne Potatoes

Fresh Wild & Local Asparagus, Cheese Frittata, Vine Tomato & Herb Salad

Chicken Supreme, Creamy Asparagus Veloute, Creamed Potato, Asparagus

Dessert

Lemon Tart & Candied Lemon, Sweetened Mascarpone

Vanilla Buttermilk Panna Cotta, Blueberry Jam, Vanilla Foam, Blueberry Sorbet

Irish Coffee Mousse & Vanilla Foam

Speciality Cheeses from the South West served with Fudges Biscuits

Quince Jelly & Grapes (supplement £1.95)

Coffee

Coffee & Home-made Petit Fours £3.00

Liqueur Coffees Topped with Double Cream £5.00

2 Courses £28.00 or 3 Courses £35.00

VAT included. Service not included. Gratuities at your discretion.

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The Grange at Osborne

Hotel & Restaurant



Set Menu

Set menu options for larger parties, you choose one first course, one main course and one dessert for all of your guests, dietary requirements can be catered for separately.

Function Menu 1 *£35.00 per person*

Starter

Chicken Liver Parfait with
Homemade Chutney
& Herb Bread

Salad Caprese of
Bocconcino Mozzarella,
Plum Tomatoes and Basil Oil

Seasonal Fruit Plate,
Passion Fruit Syrup

Main Course

Roasted Chicken Breast,
Sauce Chasseur

Fillet of Salmon
on a bed of Samphire

Confit of Free Range Duck Leg,
Cherry Sauce

Slow Roasted Belly of Pork
with a Bramley Apple Compote

All of the above served with Seasonal
Greens & Creamed Potatoes

Dessert

Individual Seasonal
Fresh Fruit Meringue Roulade

Glazed English Lemon Tart
served with Seasonal Berries

Dark Chocolate Tartuffo,
Amaretti Crumb

Function Menu 2 *£38.00 per person*

Starter

Home Cured Salmon Gravavlax
with Sakura Cress,
Mustard Mayonnaise Dressing

Smoked Duck Breast,
Cumberland Sauce

Grilled Goat's Cheese,
over a Date and Walnut Salad,
Honey Mustard Dressing

Main Course

Roasted Rump of Lamb with
Sweet Potato and Cumin Puree,
Red Wine Sauce

Slow Roasted Shoulder of Pork
With Bay, Sage, Lemon and Thyme,
served with Crisp Crackling & Pan
Juices

Chicken Supreme, Pancetta, Button
Onions & Mushrooms,
Bordelaise Sauce

Fillet of Sea Bass, Salsa Verde

All of the above served with Seasonal
Greens & Creamed Potatoes

Dessert

Apricot Frangipane Tart,
Apricot Sauce

Chocolate Brownie Roulade
Vanilla Crème Brulee

Function Menu 3 *£42.00 per person*

Starter

Game and Pork Terrine
with Home-made Relish,
Dressed Leaves

Smoked Salmon, Prawn & Crab
Terrine, Sakura Cress,
Mary Rose Sauce

Honey Panko Crumbed Somerset
Camembert,
Cranberry Relish

Fruit Gazpacho or Granite
Served in a Champagne Flute

Main Course

Roasted Breast of Free Range
Summerleaze Duck,
Piquant Raspberry sauce

Poached Fillet of Brill,
Champagne Sauce, Baby Cucumbers

Rump of Lamb,
Confit of Shallots and Garlic,
Madeira Wine Sauce

Saddle of Venison, Cabbage,
Chestnuts & Smoked Bacon,
Bordelaise Sauce

All of the above served with Seasonal
Greens & Creamed Potatoes

Dessert

Chocolate Whisky Cream
Pineapple and Coconut Ravioli
with Malibu & White Chocolate

Shortcake filled with
Fresh Cream & Seasonal Fruit



Sample Buffet Menu

Main Course

Roast Sirloin of Dorset Beef
Poached Salmon
Chicken Breast served with Sauce Vierge

- Roasted Squash with Pesto and Feta Cheese served warm
- Roasted Mediterranean Vegetable Salad
- Cous Cous Salad
- Home-made Coleslaw
- Mixed salad Leaves
- Tomato and Herb Salad
- Minted New Potatoes
- Crusty French Bread

Dessert

Meringue Roularde
Chocolate Tartuffo
English Lemon Tart
Fresh Fruit Salad
A selection of Local Cheeses

2 Courses £28.00 or 3 Courses £35.00

Coffee / Tea served with Home-made Petit Fours £3.00 per person

The Grange at Osborne Finger Buffet Menu 2011

Please select five items from the following to create your own individual buffet.
£15.95 per person, additional items are £2.50 each per person.

Tempura Prawns • Samosas • Bruschetta • Assorted Tartlets • Welsh Rarebit • Cheese Straws • Quiche • Sausage Rolls • Chicken Wings • Jalapeno Bites • Salad Tricolore Skewers • Chorizo in Red Wine • Selection of Soup Shots • Chicken Teriyaki • Olives

Dessert

£6.50 per person for a selection of Home-made Desserts