



## **The Grange York**

### **Seafood Bar - Sample Menu**

Potato and Clam Chowder  
Potted Shrimps with Melba Toast and Lemon

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Monkfish Tail wrapped in Parma Ham, Tomato and Basil Dressing  
Cold Poached Salmon, Cucumber Salad and Lemon Mayonnaise

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### **Dinner**

#### **The Brasserie - Sample Menu**

Gratinated Mussels with Cumin, Coriander and Parsley Crust  
Cherry Tomato and Yorkshire Feta Salad with Basil Oil  
Pancakes filled with Asparagus, Wild Mushrooms and Cream Sauce

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Salmon Fishcakes on Buttered Spinach, Parsley Sauce  
Braised Lamb Shank on Minted Mashed Potatoes  
Skewered Scallops and Monkfish, Fennel and Dill Salad

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Bitter Chocolate and Orange Marquise, Apricot Coulis  
Individual Banana Crumble, Fudge Sauce  
Selection of British and Continental Cheese

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### **Dinner**

#### **Sample Menu**

Woodland Mushroom and Tarragon Soup  
Paupiette of Smoked Salmon with Salmon Tartare, Cucumber Salad  
Grilled Crottin Goats Cheese, Roasted Cashew Nuts and Beetroot  
Dressing

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Roast Fillet of Beef with Sweet and Sour Shallots, Potato Rosti  
Breast of Chicken with Tapenade and Provençal Vegetables  
Steamed Courgette Flowers with a Vegetable and Truffle Mousse, Red  
Pepper Sauce

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Selection of British and Continental Cheese  
Chocolate Torte with Pistachio Nut Anglaise  
Brandy Snap Basket, Marinated Berries, Vanilla Cream and Kirsch

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Coffee and Petits Fours