



Your Wedding at the grange

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Welcome to The Grange

Set in the heart of Littleover, The Grange is the perfect venue for your special day. From intimate gatherings to larger celebrations, from traditional to something a little more dramatic, The Grange is the perfect backdrop for your wedding.

From the moment you arrive, you and your family & friends will feel at home at The Grange.

Surrounded by beautiful gardens, set back from the main road down a long private drive, The Grange offers privacy & peace, a special place for your friends to gather to celebrate your marriage.

the
grange

Your perfect day

At The Grange we have options for your ceremony. You can choose the location which fits your style. Our venue dressers will work with you to bring to life your vision.

Together we can tailor your day to be as unique as your relationship.





Relax and enjoy our beautiful gardens while you raise a glass to your marriage with your family & friends on our terrace. Our beautiful surroundings and stunning Georgian manor house are picture perfect.



The Wedding Breakfast

From canapés and afternoon teas to sumptuous three course meals and buffets your guests can enjoy delicious meals cooked by our talented chef.

Our extensive menu caters for all tastes and dietary needs.



Select two options from each course from our wedding breakfast menu. We offer two & three course meals as part of our packages, as well as lighter options.

Have something particular in mind? Talk to us and we'll work with you to make sure your menu reflects your plans.

Our Menus

To Start

Creamy Button Mushrooms in a Hartington Stilton Sauce
with Ciabatta Dipping Bread

Fish Chowder

Leek & Potato Soup with a Chive Cream

Grilled Black Pudding & Bacon Mixed Leaves with an
Apple Compote

Smoked Salmon Parcel filled with Prawns and Crayfish,
bound with Herb Mayonnaise

Wild Mushroom Soup

Grilled Goats Cheese on a bed of Salad Leaves, Beetroot Relish
& a Balsamic Reduction

Fan of Melon with New Season Raspberries in a Ginger
and Elderflower Syrup

Chicken Liver and Pork Terrine, Red Onion Marmalade
and Melba Toast

Cream of Tomato & Basil Soup

Oven Baked Brie Wedge wrapped in Filo Pastry with a
Cranberry Sauce

Smoked Mackerel Pate on Chicory Leaves and Melba Toast

Butter Bean, Bacon and Parsley Soup

Tian of Crab and Avocado with Coriander infused oil

Vine Tomato, Red Onion, Buffalo Mozzarella, and Basil Salad

Main Course

Roast Beef with Yorkshire pudding

Braised Chicken with cider, rosemary and cream

Baked Fillet of Salmon topped with a seafood gratin

Braised Roast Leg of Lamb with a red wine and rosemary jus

Poached Fillet of Plaice, in a leek, saffron and prawn sauce

Supreme of Chicken wrapped in bacon with a Stilton sauce

Roast Pork with apricot stuffing, apple sauce and a sage jus

Poached Fillet of Hake with cherry tomatoes, fennel and
rosemary in a white wine sauce

Supreme of Chicken filled with apple, Stilton & white wine
in a grape & brandy cream sauce

Vegetarian Options

Baked Peppers filled with mushrooms and a mozzarella cheese
and balsamic dressing

Leek and wild mushroom vol au vent

Flat mushrooms with ratatouille, glazed goats cheese, sundried
tomato & basil dressing

Wild mushroom, spinach and potato bake

Pea Risotto with feta cheese and rocket

Vegetable Lasagne

Moroccan Vegetable Tagine



To Finish

Baileys Chocolate Brownie Cheesecake

Eton Mess

Raspberry Cranachan

Chocolate Torte served with Orange Ice Cream

Homemade Tiramisu

Summer Pudding with fresh berries and crème fraîche

Sticky Toffee Pudding with crème anglaise

Bakewell Tart with crème anglaise

Lemon and Lime Cheesecake with a raspberry coulis

Homemade Treacle Tart with vanilla custard

Cheese Platter with Celery and Grapes



Your Reception

Our spacious venue is perfect for your reception, with a large bar & dance floor. Our garden terrace is the perfect spot on a summer's evening for your guests to relax & enjoy themselves before the dancing begins.

We have a selection of buffets available, from our popular Hot Cobs to our more traditional options.

Hot Cobs

Bacon Cobs
Sausage Cobs
Homemade Chips
Selection of Dips

Afternoon Tea

A selection of sandwiches on wholemeal & white bloomer bread
Sausage rolls
Pork pie slices
Homemade Quiche Bites
Cakes
Scones with clotted cream & jam



Bronze Buffet

Selection of Sandwiches on Wholemeal & White Bloomer Bread
Local Butcher's freshly-made Cocktail Pork Pies with
Apple Chutney

A Selection of Homemade Quiche Bites

Chicken Tandoori on skewers with Mint Yoghurt dip
Indian Snack Selection: Onion Bhaji, Samosas and Pakoras
Tossed Mixed Salad, Savoury Rice & Homemade Coleslaw
Homemade Chips
Selection of Cakes

Silver Buffet

Selection of Sandwiches on Wholemeal & White Bloomer Bread
Warm Leek and Bacon Pie
Buttered New Potatoes
Beef Tomato and Basil Salad
Chicken Tandoori on skewers with Mint Yoghurt dip
Local Butcher's Sausage Rolls
Fragrant Herb Rice
Mixed Leaves Salad
Homemade Lasagne
Garlic Bread Topped with Tomato and Mozzarella Cheese
Selection of Cheeses with Biscuits
Profiteroles with Fresh Cream



Gold Buffet

Select any three from the following main dishes:

- Roast Sirloin of Beef
- Honey Roasted Ham
- Roast Turkey
- Whole Decorated Fresh Scottish Salmon
- Moroccan Lamb Tagine
- Goats Cheese and Red Onion Tart

Accompanied by:

Bread Selection with Flavoured Butters

New Potatoes Tossed in Sea Salt and Herbs

Rice-Stuffed Tomatoes

Green Salad with Dressings

Selection of Cheeses with Biscuits

Selection of Assorted Desserts





Viewings & Bookings

We would love to show you around The Grange so you can see just how special your wedding can be.

Our weddings include exclusive use of The Grange, including our garden, terrace & large car park and a room to dress in, as well as use of a cake stand & knife.

Take a look at our packages to see just how much is included with every option.

Take a look at our website to see the dates of our next wedding fair and open day.

To arrange a viewing please call us on

01332 771770

or email

sales@grangebanqueting.com





The Grange offers a range of packages to suit every budget, which can be adapted to suit your plans.

Speak to our Events Team for further details and to book a viewing.

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