



MEET THE EXPERTS

KALM KITCHEN- DINNER IN THE HOUSE

We at Kalm Kitchen are delighted to be catering at The Grange Festival this year. We will be producing a fresh, seasonal, and thoughtfully prepared three-course menu for you to enjoy.

Our friendly team will be on hand to serve you throughout the evening, and you may like to join us a little earlier in the day for Canapés and fizz at The Portico Bar.

We look forward to welcoming you to this very special event.

BECKA COOPER - SUPPER IN THE PARK

Following a gap year in 2023, I am absolutely thrilled to be returning home to The Grange Festival to deliver my original Supper in The Park which champions local, seasonal ingredients and producers in the relaxed surroundings of a Marquee or Pavilion.

Delicious feasting awaits you with the option to have pre-performance Nibbles and waiting staff to look after you should you require them. I hope my menus will have you salivating in anticipation of the sumptuous dishes and groaning table which are to come.

CREATE YOUR PERFECT EVENING

1. Read this booklet to help you decide on your food options for both Pre-Performance and Long Interval dining.
2. Look through the specially curated wine list to make your drink selections.

We recommend you pre-book wine so it is waiting for you on the table, and there is only a limited selection available on the day.
3. Make your booking:

Online: <https://thegrangefestival.co.uk/dining>

Email: dining@thegrangefestival.co.uk

Phone: 01962 791020 (9.30 - 5.30 Mon - Fri)

Post: Download a booking form from our website and return to:

Dining at the Grange
The Grange Festival
Folly Hill Farm
Itchen Stoke
SO24 9TF

A DAY AT THE OPERA

The Park opens at 3pm. Arrive early and soak up the idyllic atmosphere of The Grange.

Start your evening with:



A plate of mixed Canapés or Smoked Salmon, served at The Portico Bar with its beautiful lake views and a glass of something cold and delicious.



A selection of tasty Nibbles served in your Pavilion or Marquee to enjoy before the performance.

Tea, coffee and cake at The Tea Pavilion nestled amongst the banks of wildflowers.

At the end of the first half, our 100-minute Long Interval gives you plenty of time to enjoy your pre-booked food at leisure.

Decide between:



Dinner in The House served inside the historic mansion. Three-courses showcasing the best local and seasonal produce.



Supper in The Park - a sumptuous feast designed for sharing in either a Private Pavilion or Marquee.

If you prefer to bring your own food, you can book a Private Pavilion, spaces in a Marquee or simply find a spot in our beautiful grounds to enjoy al fresco dining.

YOUR OPTIONS

PRE - PERFORMANCE

Arrive from 3pm

THE PORTICO BAR

Canapés

Page 3

SUPPER IN THE PARK

Nibbles

Page 6

THE TEA PAVILION

Tea & Cake

Page 3

No need to book

Pre-Performance Wine

Page 10

LONG INTERVAL

100 minutes

DINNER IN THE HOUSE

Dinner in The House

Page 4

SUPPER IN THE PARK

Private Pavilions

Page 8

Marquees

Page 8

The Lawns

No need to book

Supper in The Park

Page 6

Bring your own food

Long Interval Wine

Page 10

Waiting Staff

Page 8

Cutlery & Crockery

Page 8

Available in Pavilions and Marquees only

PRE-PERFORMANCE CANAPÉS

If you are dining in The House, start your evening with a selection of delicious canapés or smoked salmon served at The Portico Bar.

CANAPÉS

£25 for 12 mixed canapés

- Roast beef, horseradish cream, crostini
- Parma ham puff, mozzarella, tomato chutney, basil
- Smoked salmon, cream cheese & salmon roe on horseradish blini
- Parmesan pastry, sun blush tomato & basil mascarpone, confit cherry tomato, rosemary crisp **V**
- Mini jacket potato, vegan nduja crème fraîche and black olive **VG**
- Moussaka – pasta crisp with aubergine, red pepper and potato ratatouille, soubise sauce, vegan fricos crisp **VG**



SMOKED SALMON SERVED ON BROWN BREAD

£25

We recommend you pre-order your wine from the full list on page 10.

THE TEA PAVILION

If you have a sweeter tooth, visit The Tea Pavilion run by a team of volunteers from Winchester Hospice. It is open two hours before the performance until the end of the Long Interval and serves a selection of tea, coffee and cake.



Everything is available for a donation of your choice and there is no need to pre-book. All money raised goes directly to supporting Winchester Hospice.

More information about Winchester Hospice and the important work they do can be found on their website:

<https://winchesterhospice.com/>

DINNER IN THE HOUSE

£87.50 per person

Carefully curated by the talented and experienced team at Kalm Kitchen, each opera has its own bespoke menu. With dishes designed to celebrate the best local and seasonal produce, we are sure there is something to satisfy every taste.



This season, our starters are designed for sharing, with plentiful portions of each dish prepared for your table. You only need to pre-select your main course and dessert ahead of your visit, portions of all three starters will be served to all tables.

If you have any queries, or to request a full list of allergens please email dining@thegrangefestival.co.uk

THE TOSCA MENU

Available on: June | 6, 8, 15, 21, 26, 30, July | 5
Includes Dance at The Grange

STARTERS

All included

Ras el hanout roast chicken, red cabbage slaw, tahini dressing, pomegranate **DF**

Kale, Caesar dressing, focaccia, pecorino, roasted grapes **V**

Buckwheat, cauliflower, pistachio, watermelon, green beans **VG/GF**

MAINS

Beef rump, potato dauphinoise, pickled beetroot, watercress purée, delicata squash, pumpkin seed crumb

Fillet of seabass, lobster bisque, asparagus, samphire, caviar, sauté potatoes

Salt-baked celeriac with sweet potato purée, toasted walnuts, chargrilled chicory and a celeriac Madeira jus **VG/GF**

DESSERTS

Apple tart tatin, crème fraîche sorbet, apple crisp, salted caramel sauce **V**

Chocolate Brownie, with sorbet and fruit **VG/GF**

THE POPPEA MENU

Available on: June | 7, 14, 16, 20, 22, 28, 29
Includes Jazz at The Grange

STARTERS

All included

Preserved lemon chicken, burnt aubergine,
pickled cucumber, sumac yoghurt

Salt-baked heritage beetroot, feta, hazelnuts,
tarragon, sherry vinegar **V**

Pearl barley, sun blush tomatoes, rocket,
summer squash, pumpkin seed, chopped chives **VG**

MAINS

Ginger beer braised pork belly, sweet potato purée, charred
baby leeks, shallot crumb, crispy sage, jus

Pan-fried salmon, crushed horseradish Jersey royals,
asparagus, torched cucumber, apple & dill vinaigrette

Heritage carrot Wellington, tarragon crushed new potatoes,
roasted baby beets, cavolo nero, tarragon jus **VG**

DESSERTS

Poached rhubarb, custard panna cotta,
oat crumble

Chocolate Brownie, with sorbet and fruit **VG/GF**

THE RAKE MENU

Available on: June 23, 27, July | 4, 6

STARTERS

All included

Smoked duck breast, grilled peaches,
watercress, candied walnuts **GF/DF**

Charred figs, goat's curd, bitter leaves,
pine nuts, sour cherry molasses **V/GF**

Wild rice, smoked corn, piquillo pepper, broad beans, pickled
shallots, micro fennel & picked coriander, rapeseed oil **VG/GF**

MAINS

Herb roasted chicken breast with olive oil mash, sauté tender
stem broccoli, sweet potato crisps and a Madeira chicken jus **GF**

Chalk stream trout, dulce gnocchi, clementine purée, wilted
spinach, broad beans, peas, lemon and chive beurre blanc

Wild mushroom & thyme pithivier, carrot puree,
braised shallots, salsa verde **VG**

DESSERTS

Summer berry pudding with macerated raspberries,
clotted cream ice cream, chunky oat crumble **V**

Chocolate Brownie, with sorbet and fruit **VG/GF**

SUPPER IN THE PARK

£55 per person (includes place settings)

For the 2024 Festival, we welcome back Becka Cooper to provide sumptuous picnic suppers set out in gorgeous bowls and platters. Expect generous portions of delicious food waiting for you at the start of the Long Interval. This is food designed for sharing.

To enjoy your Supper in The Park you will need to book a Private Pavilion or seats in one of the two Marquees. Details can be found on page 8.

You do not need to book Cutlery and Crockery as this is included in the price.

If you have any queries, or to request a full list of allergens please email dining@thegrangefestival.co.uk

NIBBLES

£10 supplement per person

Becka's team will provide a selection of delicious Nibbles to be enjoyed before the performance starts.

- Old Winchester cheese straws **V**
- Crispy smoked paprika & rosemary flatbread crackers, whipped feta **V**
- Wild garlic & watercress palmiers **V**



THE CANDOVER MENU

Charred local beef, Nutbourne tomatoes, Will's' watercress, shaved Old Winchester, watercress pesto **GF**

Roast new potatoes, The Real Cure pancetta, spring onions, herbs **GF/DF**

Piedmontese Arreton Valley peppers **GF/DF**

~

Rich chocolate brownie, New Forest berries **GF**

Local cheeseboard



THE ITCHEN MENU

Roast chalk stream trout, new potatoes, zest, thyme, chilli,
watercress mayo **GF/DF**

Lemon quinoa, puy lentils, soft herbs **GF/DF/VG**

Shaved local asparagus, courgette, peas, broad beans,
radishes, Will's watercress **GF/DF/VG**

~

Lemon curd cake, New Forest berries

Local cheeseboard



THE ARLE MENU

Harissa roasted Arreton Valley aubergine, cumin scented
white bean puree **GF/DF/VG**

Nutbourne tomato and pomegranate salad **GF/DF/VG**

Local asparagus, chickpeas, caramelised onions,
lemon, zatar **GF/DF/VG**

~

Orange, almond & honey cake, New Forest berries
GF/DF/CONTAINS NUTS

Local cheeseboard

MARQUEES & PAVILIONS

THE GRANGE PAVILION

£250 - seats up to 30

PRIVATE PAVILIONS

£165 - seats up to 16

MARQUEE SEATING

£15 per person



ACCESSIBLE SEATING

John's Terrace has step-free access from the Theatre. You are able to book a whole Pavilion for £165, or if you are a smaller party we offer seats in a split Pavilion (sharing with one other party) at £15pp. To book John's Terrace either call us on 01962 791020 or email dining@thegrangefestival.co.uk

CUTLERY, CROCKERY AND GLASSWARE

£15 per person

A single place setting includes:

- 1x wine glass
- 1 x water glass
- Starter, main and dessert plates
- Cutlery for each course
- A napkin

Please note: you do not need to order cutlery, crockery and glassware if you have chosen Supper in The Park as this included in the price.

WAITING STAFF

If you would like some extra help on the evening we can provide waiting staff for you. These can be booked for both Pre-performance and The Long Interval or for The Long Interval only.

£100 - Pre-Performance & The Long Interval

£50 - The Long Interval only



CAR PARK

WELCOME TENT

THE HOUSE

FESTIVAL
SHOP

THE
PORTICO
BAR

PATH TO
LAKEVIEW

THEATRE

TOILETS

BOX
OFFICE

TOILETS

THE TEA
PAVILION

CEDAR TREE
TERRACE

LAKEVIEW
TERRACE

JOHN'S
TERRACE

THE
GRANGE
PAVILION

THE WINE LIST

We encourage you to pre-order your wine as there is only a reduced selection available on the day. Corkage is charged at £30 a bottle and only applies inside The House.

CHAMPAGNE & ENGLISH SPARKLING

BIN NO	NAME & TASTING NOTES	REGION	YEAR	BOTTLE
1	Louis Roederer, Champagne, Collection 243 An elegant, well-aged Champagne: 42% Chardonnay, 40% Pinot Noir and 18% Pinot Meunier. Overtly flavoured - ripe citrus and nuts - but so refined.	France	NV	£82
2	The Grange CLASSIC Pale straw in colour, with an intense nose of ripe orchard fruits and citrus peel, surrounded by notes of toasted and buttered patisserie. Fresh and saline on the palate, with apples and citrus fruit at the fore. Dissipating slowly, resulting in a long and pleasing finish.	England	NV	£66
3	The Grange PINK A soft and restrained pale salmon pink colour with persistent fine bubbles. Fresh raspberry, cranberry and wild strawberry overlay a rich brioche patisserie base on the nose. The palate is vibrant with bright citrus fruit combining with creamy, soft meringue characters. A pleasingly long and textural finish making this wine perfect for matching with a range of dishes. Enjoy now or as the wine develops further opulence over the next 12 months.	England	NV	£70
4	The Grange WHITE FROM BLACK Luscious white stone and orchard fruit on the nose that integrates with lightly toasted nuts, sweet spice, and buttered patisserie. The palate is oily and mouthcoating yet balanced by a refreshing saline acidity. An exciting new successor to the 2018 WHITE FROM BLACK gold medal winner.	England	2020	£76

WHITE WINE

BIN NO	NAME & TASTING NOTES	REGION	YEAR	BOTTLE
5	Danebury, Madeleine Angevin Madeleine Angevine is a cool climate grape that grows well in England. Delicious orchard fruit aroma, dry yet fruit led white wine with refreshing finish.	England	2023	£36
6	La Combe Saint-Paul, Rolle, IGP Pays d'Oc Fresh, subtly pine-accented Vermentino from vineyards in the south of France near the Mediterranean.	France	2023	£38
7	Cape Atlantic, Sauvignon Blanc, Western Cape Crisp and nettley Sauvignon Blanc from cool Cape vineyards.	South Africa	2023	£40
8	Parisio, Gavi Cortese grape, exuberantly flavoured, from this well-known Piedmontese DOC.	Italy	2022/3	£45
9	Wickhams Road, Chardonnay, Yarra Valley Barrel-fermented Chardonnay from the cool Yarra Valley near Melbourne, lithe and citric.	Australia	2022	£55
10	Francis Blanchet, Pouilly-Fumé, Les Pernetts Classic Sauvignon Blanc from the vineyards of the central Loire.	France	2022	£58
11	Domaine d'Elise, Petit Chablis Limpid, lightly creamy, unoaked Chardonnay from the heights above the village of Milly.	France	2021	£65
12	Agnes Paquet, Auxey-Duresses Fine Côtes de Beaune from ancient vines: textured and rounded with accents of melon and nuts.	France	2020	£100

ROSÉ

BIN NO	NAME & TASTING NOTES	REGION	YEAR	BOTTLE
13	Ferry Lacombe, Mystère, IGP Méditerranée Pale and understated Provence rosé: delicate flavours of berries and stone fruit.	France	2023	£40
14	Domaine de la Ribotte, Anais, Bandol Rosé The sunny terraces of Bandol deliver a full flavoured and intense rosé from the Mourvèdre grape.	France	2023	£55

RED WINE

BIN NO	NAME & TASTING NOTES	REGION	YEAR	BOTTLE
15	Valle Frio, Pinot Noir, Maule Fragrant, strawberry accented Pinot Noir from Maule, an old vineyard zone.	Chile	2021/22	£36
16	Les Vignerons d'Estezargues, Côtes du Rhône, Cuvée des Galets Open, fruity southern Rhône from Grenache and Syrah.	France	2021/22	£40
17	Château Les Combes, Lussac-Saint-Emilion Forward, unoaked Merlot-based right bank Bordeaux: plenty of red fruit and supple.	France	2019/20	£45
18	La Chapelle des Bois, Fleurie, Grand Pré Juicy and refreshing Gamay from perhaps the best known of the ten Cru Beaujolais villages.	France	2021	£50
19	Talosa, Rosso di Montepulciano Red-fruited, mildly savoury Sangiovese from vineyards just below the hilltown.	Italy	2021	£55

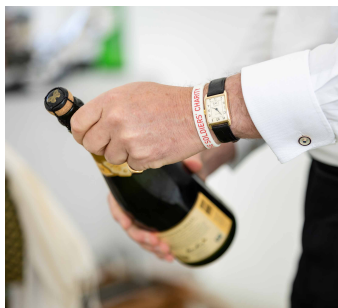
20	Château Bellegrave, Pauillac From a sunny and highly successful vintage, a classic left bank Bordeaux, 2/3 Cabernet Sauvignon and 1/3 Merlot.	France	2019	£85
21	Jean Guiton, Pernand-Vergelesses, 1er Cru Les Vergelesses Seventy year old vines on iron-rich soil deliver an intense Côtes de Beaune with perfume and concentration.	France	2020	£100

SWEET WINE

BIN NO	NAME & TASTING NOTES	REGION	YEAR	HALF BOTTLE
22	Lions de Suduirant, Sauternes From a famed Sauternes estate: lightly oaked; tangerines and butterscotch.	France	2018	£50

OTHER

23	Still Mineral Water	750 ML	£4.50
24	Sparkling Mineral Water	750 ML	£4.50
25	Corkage	House Only	£30





WWW.THEGRANGEFESTIVAL.CO.UK | DINING@THEGRANGEFESTIVAL.CO.UK | +44 (0) 1962 791020