Schedule

Christmas A La Carte Menu

Thursday 4th December
Thursday 11th December
Thursday 18th December

Christmas Lunch Menu

Tuesday 2nd - Thursday 18th December
(Tuesday - Thursday only)

CONTACT THE GROVE RESTAURANT

www.bradfordcollege.ac.uk

07872 052 728

The Grove Restaurant
Bradford College
Great Horton Road
BD7 1AY

OPENING TIMES

Tuesday - Thursday
10 AM - 2 PM

THE GROVE

CHRISTMAS MENU

Bradford College

Making a Reservation

To make a booking, please scan the QR code and complete our online booking form.

Alternatively, you can contact Richard on 07872 052 728, who will be happy to take your reservation over the phone.

The following items can be found in certain foods and may cause an allergic reaction: Celery, Cereals/Gluten, Crustaceans, Eggs, Fish, Milk, Lupin, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soya, Sulphur Dioxide.

Please speak to a member of The Grove team when you arrive or contact us

Christmas A La Carte Menu

£24.95pp

Starters

Butternut squash soup with hazelnut and rosemary dust. (v, h)
Crab and pink grapefruit salad, balsamic glaze (h)
Chicken sausage with saffron beurre blanc on a bed of stir-fried spaghetti vegetables

Main Courses

Crispy lemon sole - cucumber and pea shoot salad - Fricassee of garlic wild mushrooms - White wine and prawn cream reduction.
Lamb wellington - herb infused chicken mousse - French trimmed asparagus - Spring onion and pea pomme puree (h)
Turkey breast honey glazed with wild honey and cranberry herb crust -Chestnut stuffing bon bon (h)
Aubergine steak with feta cheese, dressed rocket leaves and Pomadoro sauce. (v,h)
All dishes served with seasonal vegetables

Desserts

Christmas pudding and brandy sauce (v)
Italian meringue filled with lemon Curd, Pistachio toffee, mixed berries. (v,h)
Curated selection of fine cheeses from The Courtyard Dairy, served with selection of biscuits, celery and grapes (h)

Christmas Lunch Menu

£20.95pp

Starters

Butternut Squash Soup with Toasted Pumpkin Seeds(v,h)
Sticky Crispy Cauliflower with Asian Slaw (v,h)
Pork Rillette with Melba Toast and Chutney

Main Courses

Roast Turkey, served with pigs in blankets, stuffing and roast gravy. (halal available)
Honey and Orange Roasted Seabass on a bed of wilted greens (h)
Spiced Cheese and Onion Filo Parcel with Spring Onion Sauce (v,h)
All main courses served with seasonal vegetables.

Desserts

Chocolate, Cherry and Pistachio Cream Gateau (halal available)
Christmas Pudding with Brandy Sauce (v)
Sugar Basket with Berries, Mango and Raspberry Sorbet (v,h)