

THE GROVE

A LA CARTE MENU

THURSDAY 16TH APRIL

£21.95PP

Bread

Selection of artisan bread rolls

Starters

Chicken consommé with Parisian root vegetables

Potato Gnocchi with roast red peppers and tomato,
pistachio pesto and parmesan shavings

Wild mushroom ravioli with gorgonzola sauce

Main Courses

Pan fried Guinea Fowl breast, with a fricassee of
mushroom, pomme puree and jus.

Balsamic glazed salmon supreme,
griddled asparagus and spirals potato.

Roast vegetable open ravioli with gruyere cheese

Desserts

White chocolate mousse, served with lemon
marshmallow and shortbread

Strawberry and chocolate tarte

Selection of cheeses and Biscuits
with celery and grapes

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THE GROVE

A LA CARTE MENU

THURSDAY 23RD APRIL

£21.95PP

Bread

Selection of artisan bread rolls

Starters

Duck Confit with sweet potato puree
and a redcurrant jus.

Chicken Consome with Parisian root vegetables
and edible flowers.

Mozzarella, plum tomato and basil tarte, pistachio
pesto and rocket salad.

Main Courses

Pan fried Chicken breast, stuffed with mozzarella and
baby spinach, with a mustard reduction.

Fillet of Salmon, wrapped in puff pastry
and baked, served with chive cream sauce.

Ravioli of wild mushroom, presented
with a smoked garlic sauce.

Desserts

Lemon posset, with a ginger shortbread

Chocolate Brownie, with vanilla ice cream
and chocolate sauce.

Selection of cheeses and Biscuits
with celery and grapes

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THE GROVE

A LA CARTE MENU

THURSDAY 30TH APRIL

£21.95PP

Bread

Selection of artisan bread rolls

Starters

Potato Gnocchi with Bolognese Sauce

Beef Pithivier with Rocket Salad

Courgette Fritters with Chive
Hollandaise Sauce and poached egg

Main Courses

Lamb confit served with sweet potato fondant, roast
cherry tomato and lamb jus.

Pan fried Guinea Fowl breast with spiralised potato,
mange tout and red wine jus

Homemade linguini with a Seafood sauce, a
vegetarian option is available

Desserts

Treacle Tart with Bailey's custard

Apple and Lemon Tarte with Crème Chantilly

Selection of cheeses and Biscuits
with celery and grapes

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THE GROVE

A LA CARTE MENU

THURSDAY 7TH MAY

£21.95PP

Bread

Selection of artisan bread rolls

Starters

French onion soup with gratinated Gruyere Croute

Poached Salmon sausage on vegetable noodles and
Hollandaise sauce.

Homemade ravioli, stuffed with a fricassee of garlic
infused wild mushrooms with a Saffron beurre blanc

Main Courses

Pork tenderloin, wrapped in Parma Ham, dipped in a
pistachio and pine nut crust

Pan fried chicken breast, cabbage leaf stuffed with
celeriac and bacon and wild mushroom reduction.
(halal version is available)

Cauliflower cheese tartlet, topped
with herb breadcrumbs and Gruyere cheese,
rocket and shallot salad.

Desserts

Raspberry Pannacotta

Terry's Chocolate Orange Cheesecake

Selection of cheeses and Biscuits
with celery and grapes

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THE GROVE

A LA CARTE MENU

THURSDAY 14TH MAY

£21.95PP

Bread

Selection of artisan bread rolls

Starters

Cauliflower Veloute served with cauliflower and Parmesan crisps

Root vegetable risotto with Parmesan shavings.

Egg yolk ravioli with a garlic cream sauce.

Main Courses

Oven roast Poussin with wild mushroom and turned root vegetables.

Pork tenderloin wrapped in a pistachio crust with a mustard herb reduction.

Roast butternut squash, spinach and Parmesan tart, rocket salad and raspberry dressing.

Desserts

Banana Tarte Tatin with caramel sauce and fresh cream.

Coconut Panna Cotta with fresh berries

Selection of cheeses and Biscuits with celery and grapes

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