A Gentle Reminder

Please remember that you are dining in a student training restaurant.

Our learners are developing their skills and gaining valuable industry experience.

We kindly ask for your patience, understanding and respect as they progress on their learning journey.

Thank you for your support.





CONTACT THE GROVE RESTAURANT

OPENING TIMES

Tuesday - Thursday
Lunch is served 12pm - 1pm

Making a Reservation

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

www.bradfordcollege.ac.uk

07872 052 728

The Grove Restaurant
Bradford College
Great Horton Road
BD7 1AY



THE GROVE

CHRISTMAS MENU

Bradford College

Christmas Schedule

Christmas Lunch

Tuesday 1st - Thursday 17th December
(Tuesday, Wednesday & Thursdays only)

Christmas A La Carte

Thursday 3rd Decemeber
Thursday 10th December
Thursday 17th Decemebr



Christmas Lunch Menu

£22.95pp

Starters

Cream of Celeriac Soup with Crispy Pancetta and Parmesan Croutons (V & GF options available)

Sticky Crispy Culiflower with Asian Slaw (V, H)

Terrine of Ham Hock with Piccalilli

Main Courses

Roast Turkey, served with pigs in blankets, stuffing and roast gravy (halal option available)

Mild Curried Smoked Haddock Wellington (GF and Halal option available)

Pumpkin Roulade with Watercress Sauce (Vegan and Halal option available)

All main courses served with seasonal vegetables

Desserts

Crème Brulee Tartlet with Caramelised Clementines (V, H)

Christmas Pudding with Brandy Sauce (v)

Lemon Meringue with Shortbread and Lemon Gel (V, H)



Christmas A La Carte Menu

£24.95pp

Starters

Roast Parsnip and Gorgonzola Velouté with Chestnut Dust and Micro Herbs

Fried ` Confit Lamb Money Bags, Cucumber and Coriander Sauce

Spiced poached pear with goats cheese salad herb croutes and pomegranate

Main Courses

Pan Fried Fillet of Salmon, Celeriac Parcel, Sweet Potato Fondant and a Prawn Veloute

Turkey Breast with Orange and Cranberry Herb Crust, Chestnut Stuffing Bob Bon

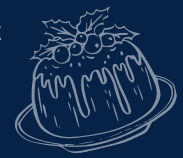
Brie and Cranberry Tartlet Topped with Deep Fried Courgette Fingers and a Nest of Leeks

Desserts

Almond Milk Parfait and Sesame Tuile

Potted Stilton, Mature Cheddar and Honey Goats Cheese with Candied Pecan Nuts, Fig Jam and Crackers

Chocolate Orange Coffee Tart with Clementine Sorbet



Petit Fours

Mince Pies, Salted Lemon Fudge and Coffee

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.