

# THE GROVE

## Non Offensive Menu

### INCLUDED IN YOUR PACKAGE

PLEASE SELECT THE SAME STARTER, MAIN COURSE AND DESSERT FOR YOUR ENTIRE PARTY TOGETHER WITH A VEGETARIAN OPTION.

#### STARTERS

- Cured salmon mi-cuit with dill yoghurt mousse and apple gel  
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Chilled salmon in Dijon and soft herbs, served with cream cheese mousse, chervil emulsion and chervil oil  
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Smoked salmon mousse, horseradish and watercress yoghurt, sugar snap, keta, lemon gel  
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Trio of fresh river trout with smoked onion mayonnaise, quinoa granola and cress  
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Feta cheese and watermelon with spiced bread, pistachio crumb, baby leaves and mint gel  
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Goats cheese with flavours of beetroot, hummus and beetroot crisp  
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Chilled asparagus and chive cheesecake with a spring onion dressing  
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Textures of tomato, basil oil and cress  
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Brûlée of cauliflower, spiced Israeli cous cous, truffle oil dressing

#### MAIN

- Salmon and haddock medallion, flavoured with caper, lemon and roast fennel, new season vegetables and vermouth cream sauce  
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Salmon cured in black treacle, curly kale and smoked potato confit, carrots, red wine jus  
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Sea bream with herb pressé, asparagus, spinach, edamame, confit potato and saffron butter sauce  
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Cod loin rolled in chives, crisp cod cheek and saffron mash, roast cherry tomatoes with a spiced tomato sauce  
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Roulade of lemon sole stuffed with spinach and sea herbs, ragout of beans, peas, asparagus and a butter sauce  
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Sea trout confit in lemon oil served with a seared salmon fish cake and a lemon and chive velouté  
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Sea bass with puy lentil mousse, cocotte potatoes, stem broccoli served with a red wine and tomato jus  
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Sea bass ballotine with its own pasta, fennel puree, radish, baby chard and Vierge dressing  
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Croquette of asparagus with a warm spinach panna cotta  
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Ravioli of butternut squash & sage gratin served with spring vegetables  
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Stuffed courgette flower with cream cheese & basil and a tomato and basil dressing  
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Falafel with crisp mint coated halloumi cheese, spinach and pea purée and a pomegranate dressing

## DESSERT

Glazed bitter chocolate mousse with cherry textures and caramel tuille

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Layered milk chocolate and hazelnut delice with caramel crunch and vanilla bean ice cream

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Sticky toffee pudding with butterscotch sauce and stem ginger ice cream

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Vanilla bean panna cotta with citrus salad and caramelised puff pastry

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Tiramisu served with fruit and nut biscotti and espresso syrup

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Strawberry cheesecake served with macerated strawberries and black pepper tuille

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Classic apple galette with caramel sauce and cinnamon ice cream

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Glazed chocolate mousse with orange confit, caramelised hazelnuts and vanilla cream

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Iced lemon parfait, lemon curd, shortbread crumb, basil granité and meringue pieces

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A divine chocolate cube

Butter shortbread topped with a layer of caramel and Belgian chocolate mousse injected with salted caramel, velvet chocolate coating and gold dust

## CHEESE

Platters of English and French cheeses with The Grove accompaniments  
at a supplement of £12.50 per person

Freshly brewed coffee, tea and petit fours