

THE GROVE

Mansion Menu

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

AMUSE BOUCHE

Supplement of £6.20

Parmesan madeleine with chicken skin butter

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Chilled mushroom consommé with pickled mushrooms

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Beetroot textures

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Salmon gravadlax with pickled beetroot

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Avocado panna cotta with parmesan crisp

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Thai gazpacho with confit prawn

Supplement of £8.00

Seared tuna with pea and olive

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Crab, fennel and apple verine

STARTERS

Smoked salmon mousse, horseradish and watercress yoghurt, sugar snap, keta and lemon gel

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Trio of fresh river trout with a smoked onion mayonnaise, quinoa granola and cress

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Quail stuffed with apricot, sesame coated bon bon of leg meat, hummus mousse,
pomegranate gel and seeds

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Smoked duck and confit leg, marinated cherry and walnut granola

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Goats cheese with flavours of beetroot, hummus and beetroot crisp

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Sugar snap pea bavarois with a salad of radishes, yellow carrot served with watercress and fennel oil

MAIN

Salmon and haddock medallion, flavoured with caper, lemon and roast fennel,
new season vegetables and a vermouth cream sauce

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Red mullet and chorizo ballotine served with paprika confit potato, roasted Mediterranean vegetables,
artichoke and a spiced tomato jus

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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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Chicken with butternut squash, rosti potato, spinach served with a poultry and red onion jus

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Duck pavé with confit leg meat rosti, purée of rhubarb and red onion, asparagus and a lavender jus

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Lamb noisette with slow braised shank in herb pastry, fricassee of leeks and pearl barley,
yellow roasted beets and a rosemary jus

Lamb loin with a ragout of shoulder meat, fondant potato, young carrots,
sugar snap peas and minted jus
Supplement of £9.50

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Roast rump of beef with crisp horseradish brisket, mini fondant potato,
young carrots and turnips, red wine jus

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Fillet of Angus beef with red wine slow cooked ox cheek, smokey veal mash, kale,
romanesco, carrots and a horseradish jus
supplement of £13.50

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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

DESSERT

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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Burnt English custard tart, bramley apple purée and apple sorbet

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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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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, finished with 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