

Desserts

Apple Strudel
with custard or Ice-cream

Cheesecake

Sponge Pudding
with Custard

Apple Pie
with Cream, Ice-Cream or Custard

Fresh Fruit Meringues
with Cream

Cherry Pie
with Cream, Ice-cream or Custard

Fruit, Jelly and Ice-Cream

Crème Monte Carlo

Bread and Butter Pudding

Profiteroles
with Cream or Ice-cream

Fruit Sundae or Cream Cake Selection

Cheese and Biscuits

All items contained on this menu are subject to availability

All our meals are lovingly prepared on the premises using only the finest quality produce. All produce is sourced from local suppliers wherever possible

Grosvenor
The hidden treasure of hospitality View

MENU



Starters

Soup of the Day
served with Bread, Garlic Bread or Roll

Oven Baked Mushrooms in Garlic

Egg Mayonnaise
served with Side Salad

Melon
served with Strawberry Coulis

Pate
served with Fingers of Toast

Melon with Parma Ham and Mozzarella
served on a bed of lettuce, topped with cracked black pepper

Prawn Salad
served with Side Salad and Brown Bread

Smoked Salmon and Mandarin Oranges
served on a bed of Rocket and Watercress

Citrus Whammy
Refreshing Grapefruit and Mandarin Segments drenched in Brandy

Bacon Quiche Tart

Halloumi Cheese Fingers
served with Side Salad and Fingers of Toast

Main Courses

Roast Chicken
served with Potatoes, Seasonal Vegetables, stuffing and Gravy

Liver and Onions

Gammon Steak
served with Egg or Pineapple

Beef Steak Pie

Roast Beef and Yorkshire Pudding
served with Potatoes, Seasonal Vegetables, Horseradish Sauce and Gravy

Roast Turkey
served with Potatoes, Seasonal Vegetables, Cranberry Sauce and Gravy

Cottage Pie

Sausage in Onion Gravy and Mash
served with Seasonal Vegetables

Poached Salmon
served with Potatoes, Seasonal Vegetables and Hollandaise Sauce

Jacket Potato with choice of filling
served with salad and Cold Meat

Salad
(Beef, Cheese, Chicken, Egg, Ham, Prawn, Tuna or Salmon)