

## À LA CARTE MENU

### 2nd November 2023

£19.50



#### Amuse Bouche

Brie and Cranberry Canape



#### Bread

Maltese Fitira bread



#### Starters

Wild Garlic mushrooms in a cream sauce  
served in a filo pastry case

Panini imbottiti di Formaggio  
(Four cheese parcels with pomodoro sauce)

Roast pumpkin soup with hazel nut and rosemary crust



#### Main Courses

Pan fried cod with Salsa Verde and turned root vegetables  
Linguini with asparagus and wild mushrooms and pancetta  
(vegetarian option available)

Pan fried duck with parsnip dauphinoise bok choy



#### Desserts

Selection of cheeses from The Courtyard Dairy,  
served with cheese biscuits, celery and grapes

Merenghine Con Pistacchio with berries  
and crème Chantilly

Lemon tarte with berries

### Wondering where to eat?

Enjoy seasonal, carefully sourced, reasonably priced food with friends and family at The Grove, Bradford College's Training Restaurant, situated within the award-winning David Hockney Building.

These fantastic facilities are open to students, staff and the general public from Tuesday through Friday 9.30am to 14.30pm (for coffee and cakes) 12.00pm to 13.15pm (for lunch).

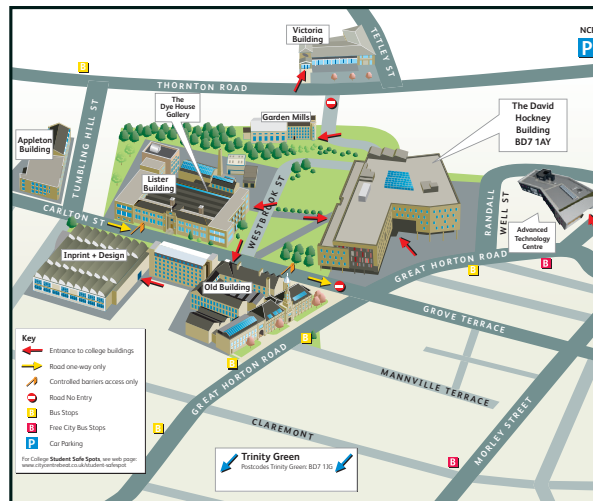
Starters are £3.25, Mains are £4.50 and Desserts are £3.25.

Thursday evening À la Carte menu is £19.50 and is available from 17.30pm - 18.45pm.

Come dine with us and use our parking facilities before taking in a show at the Alhambra.

Please note that changes to published menus are possible.

### How to find us



[www.bradfordcollege.ac.uk](http://www.bradfordcollege.ac.uk)

Important New Dietary Information.

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. Please ask a member of staff for further information.



## The Grove

TRAINING RESTAURANT

# Get in to The Grove

at Bradford College

### Opening Hours

Monday-Friday  
12noon-1.30pm

Thursday Evening  
6.30pm - 8.00pm

To book contact: 01274 088520  
or email: [hospitality@bradfordcollege.ac.uk](mailto:hospitality@bradfordcollege.ac.uk)

À LA CARTE  
MENU

**9th November 2023**

£19.50



**Amuse Bouche**

Wensleydale and red onion Pie



**Bread**

Walnut and baked fig granary rolls



**Starters**

Langoustine Bisque with a savoury mille feuille croute

Hand made gnocchi with pesto and pea shoots,  
with a four cheese sauce

Plaice en papillote served with vegetable spaghetti  
with sweetcorn velouté sauce



**Main Courses**

Fillet of Beef, with Roasted Tomato,

Pont Neuf Potatoes and a Blue Cheese Sauce

Baked cod fillet with herb crust, lightly spiced lemon  
coriander and garlic sauce

Vegetable charlotte filled with Mediterranean roast  
vegetables, served with a Pomodoro sauce



**Desserts**

Selection of cheeses from the Courtyard Dairy,  
water biscuits, grapes and celery

Chocolate mousse, fresh berries and meringues  
with fruit coulis

Baileys brioche bread and butter pudding  
crème anglaise

À LA CARTE  
MENU

**16th November 2023**

£19.50



**Amuse Bouche**

Smoked salmon blinis with brie and dill



**Bread**

Selection of artisan bread rolls



**Starters**

Cauliflower velouté 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**

Selection of cheeses by The Courtyard Dairy,  
water biscuits, grapes and celery

Banana Tarte Tatin with caramel sauce and fresh cream

Profiteroles with pistachio crème chantilly

À LA CARTE  
MENU

**23rd November 2023**

£19.50



**Amuse Bouche**

Mini bruschetta



**Bread**

Leeds market style oven bottom cakes



**Starters**

Potato and watercress soup

Trio of fishcakes (salmon plaice cod) with poached egg,  
hollandaise sauce, chive oil and pea shoot salad

Wild mushroom ravioli with Saffron beurre blanc sauce



**Main Courses**

Lamb confit wrapped in cured ham,  
dauphinoise potato and roast vine tomato

Pan fried guinea fowl breast, sous vide pressed leg  
with puy lentil jus and spiralized potato

Roast vegetable charlotte lightly spiced roast  
tomato sauce served on a bed of bok choy



**Desserts**

Selection of cheeses by The Courtyard Dairy,  
water biscuits, grapes and celery

Raspberry and strawberry mille feuille

Terrys chocolate orange cheese cake