

The Grove

TRAINING RESTAURANT

MENU

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 2.30pm (for coffee and cakes) 12.00noon to 1.15pm (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 5.30pm - 6.45pm.

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

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

Tuesday-Friday
12noon-1.15pm

Thursday Evening
5.30pm - 6.45pm

To book contact: 07872 052728
or email: r.barker@bradfordcollege.ac.uk

À LA CARTE
MENU

11th April 2024

£19.50



Amuse Bouche

Brie and Cranberry tart



Bread

Artisan bread rolls



Starters

Cauliflower and Gorgonzola velouté
with herb dressed croute

Duck confit, sweet potato puree with
puy lentil jus and lotus root crisps

Chicken and sweetcorn linguine with fromage frais,
home dried cherry tomatoes



Main Courses

Pan fried Guinea fowl breast,
served on a potato nest with red wine jus

Slightly spicy battered cod, with Pont Neuf potatoes
and minted crushed peas

Roast vegetable tartlet with pistachio pesto and
Gruyere cheese, rocket and shallot salad



Desserts

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

Tarte au citron with fresh berries and coulis

Raspberry Mille Feuille with Crème Chantilly

À LA CARTE
MENU

18th April 2024

£19.50



Amuse Bouche

Smoked Salmon Blinis with Brie and Dill



Bread

Artisan bread rolls



Starters

Cauliflower Veloute 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 from The Courtyard Dairy,
served with cheese biscuits, celery and grapes

Banana Tarte Tatin with caramel sauce
and fresh cream

Profiteroles with pistachio Crème Chantilly

À LA CARTE
MENU

2nd May 2024

£19.50



Amuse Bouche

Chicken mousse bon-bon



Bread

Artisan bread rolls



Starters

Gazpacho Soup with garlic
and herb croutons

Potato gnocchi with sun dried cherry tomatoes
and red pepper sauce

Garlic mushrooms served on a bed of toasted foccacia



Main Courses

Sirloin steak, with roasted tomato, battered onion rings,
Pont Neuf potatoes and peppercorn sauce

Baked cod fillet, with salmon bon-bon
and Dijon mustard cream reduction

Tomato and Mozzarella tartlet with pistachio pesto,
rocket and Parmesan salad



Desserts

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

Lemon meringue pie with fresh berries and coulis

Terry's Chocolate orange cheesecake