



THE CHESTER GROSVENOR

## *Private Dining and Events*

*Thank you for choosing The Chester Grosvenor and Spa for your event.*

*Here, under our direction, is a collection of menus, buffets and canapés for your guests to enjoy within our elegant private dining rooms.*

*It is our aim to bring you exceptional cuisine using the finest British and international produce, prepared with panache and imagination.*

*Please use these menus as a guide to the style of cuisine we are able to offer. We pride ourselves on our bespoke event planning service and will be more than happy to tailor a menu to your specific requirements.*

*We look forward to welcoming you.*

Simon H. Radley

**Executive Chef,  
Director of Catering**

Paul Cookson

**Director of Events**



# THE CHESTER GROSVENOR

## *The Belgrave Collection*

### Menu One

Salad of orange, beetroot and watercress  
with crispy duck and sour cream

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Braised lamb fillets, hot pot style potatoes,  
young carrots and leeks

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Baked Bramley's seedling apple pie  
with clotted cream  
and vanilla sugar

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Coffee and sweetmeats

£49.50 per person

### Menu Two

Velouté of butternut squash,  
crisp goats' cheese and toasted seeds

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Grilled escalope of salmon, crushed potatoes,  
poached egg and Wirral watercress

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Marinated pineapple, coconut  
and passion fruit mousse,  
iced Pina Colada

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Coffee and sweetmeats

£49.50 per person

### Menu Three

Home cured and kiln roast salmon  
with crème fraîche, cucumber and chives

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Basil and pine nut crusted chicken,  
ricotta and tomato ravioli, grilled pumpkin

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Bitter chocolate marquise  
with Suzette oranges and Grand Marnier

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Coffee and sweetmeats

£49.50 per person

### Menu Four

Traditional smoked salmon with blinis,  
lemon and capers

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Glazed breast of duck with oranges,  
Alsace cabbage and hasselback potatoes

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Milk chocolate and praline delice  
with hazelnut brownie and raspberry ripple

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Coffee and sweetmeats

£49.50 per person



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### Menu Five

Delice of goats' cheese with red pepper essence, olive grissini and basil oil

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Coq au Vin, glazed onions, burgundy wine, mushrooms and smoked bacon

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Liquid chocolate genoise with iced pistachio and Griottines

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Coffee and sweetmeats

£49.50 per person

### Menu Six

Jellied ham hocks with piccalilli flavours

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Rump of lamb with Parmesan gnocchi, charred vegetables, smoked aubergine and black olive

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Vanilla cheesecake with lime curd and strawberry Daiquiri

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Coffee and sweetmeats

£49.50 per person

### Menu Seven

Smoked salmon panna cotta with potted shrimp jelly, croutons and cucumber

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Fillet of Conwy Valley beef with onion risotto, Port wine and corned fritters

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White chocolate semi fredo with warm raspberry doughnut and Eau De Vie

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Coffee and sweetmeats

£52.50 per person

### Menu Eight

Warm asparagus with mushroom feuillette, poached egg and soft herb hollandaise

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Two styles of beef with crushed Dauphinoise potatoes and glazed vegetables

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Iced lemon meringue with tarragon sorbet and compote cherries

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Coffee and sweetmeats

£52.50 per person

# *The Belgrave Collection*

## **Vegetarian Courses**

Glazed ravioli of wild mushrooms  
with pine nut and blush tomato salad

Spiced cracked wheat pastilla  
with all things onion

Butternut risotto with crispy fried egg  
and vintage Parmesan

Baked Swiss cheese gnocchi with Nicoise  
peppers and olive tapenade

## **Cheese and Savoury Courses**

A plated selection of British and continental  
farmhouse cheeses with celery,  
grapes and walnut loaf

£5.95

A platter of British and continental cheeses  
with chutney, fruit loaf and celery

£36.50

Baked croustade of Beaufort cheese  
with truffle and shoots

£5.95

Crispy goats' cheese  
with sweet pepper and basil

£5.95



# THE CHESTER GROSVENOR

## *Junior Menu*

### **Starters**

Melon and Strawberries

Macaroni cheese

Platter of fresh fruits

### **Followed by...**

Grosvenor pizza with tomato and mozzarella

Spaghetti Bolognese

Crispy cod in batter with chips and mushy peas

Grosvenor Sausage and Mash

Grosvenor Chicken Goujons

### **And to finish!**

Baked Alaska iced ripple, raspberry sauce

Vanilla ice cream with hot chocolate sauce

Ice cream cone

Choose three tasty courses for £17.50  
including your choice of soft drink.