



THE CHESTER GROSVENOR AND SPA



## 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 AND SPA



## The Belgrave Collection

### Menu One

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

\*\*\*\*\*

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

\*\*\*\*\*

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

\*\*\*\*\*

Coffee and sweetmeats

£49.50 per person

### Menu Two

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

\*\*\*\*\*

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

\*\*\*\*\*

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

\*\*\*\*\*

Coffee and sweetmeats

£49.50 per person

### Menu Three

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

\*\*\*\*\*

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

\*\*\*\*\*

Bitter chocolate marquise  
with Suzette oranges and Grand Marnier

\*\*\*\*\*

Coffee and sweetmeats

£49.50 per person

### Menu Four

Traditional smoked salmon with blinis,  
lemon and capers

\*\*\*\*\*

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

\*\*\*\*\*

Milk chocolate and praline delice  
with hazelnut brownie and raspberry ripple

\*\*\*\*\*

Coffee and sweetmeats

£49.50 per person



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## The Belgrave Collection

### Menu Five

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

\*\*\*\*\*

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

\*\*\*\*\*

Liquid chocolate genoise  
with iced pistachio and Griottines

\*\*\*\*\*

Coffee and sweetmeats

£49.50 per person

### Menu Six

Jellied ham hocks with piccalilli flavours

\*\*\*\*\*

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

\*\*\*\*\*

Vanilla cheesecake with lime curd  
and strawberry Daiquiri

\*\*\*\*\*

Coffee and sweetmeats

£49.50 per person

### Menu Seven

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

\*\*\*\*\*

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

\*\*\*\*\*

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

\*\*\*\*\*

Coffee and sweetmeats

£52.50 per person

### Menu Eight

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

\*\*\*\*\*

Two styles of beef  
with crushed Dauphinoise potatoes  
and glazed vegetables

\*\*\*\*\*

Iced lemon meringue with tarragon sorbet  
and compote cherries

\*\*\*\*\*

Coffee and sweetmeats

£52.50 per person



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## 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



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## The Aldford Collection

### Menu One

Salmon miniatures  
with pink grapefruit and Dorset crab

\*\*\*\*\*

Corn fed chicken with pumpkin lasagne,  
vintage Parmesan and asparagus

\*\*\*\*\*

Pave of citrus fruits  
with sugar croquant

\*\*\*\*\*

Coffee and sweetmeats

£52.50 per person

### Menu Two

Pink Fir velouté with Orkney organic  
salmon confit, cresses and shoots

\*\*\*\*\*

Gressingham duck breast  
with spiced leg pastilla and glazed salsify

\*\*\*\*\*

Napoleon of milk chocolate  
with caramelised pear and iced praline

\*\*\*\*\*

Coffee and sweetmeats

£52.50 per person

### Menu Three

Salad of orange, chicory and watercress  
with crispy duck and bacon

\*\*\*\*\*

Poached ravioli of mushrooms with espuma,  
truffles and leeks

\*\*\*\*\*

Grilled sea bass with Thai ginger,  
lemon grass and crab

\*\*\*\*\*

Hot soufflé of raspberry  
with pistachio and orange

\*\*\*\*\*

Coffee and sweetmeats

£55.00 per person

### Menu Four

Chilled goats' cheese panna cotta  
with fine asparagus

\*\*\*\*\*

Scottish dived scallop with truffle risotto,  
Carpaccio and smoked Parmesan

\*\*\*\*\*

Fillet of Welsh Black beef with  
sticky oxtail boudin and carrot composition

\*\*\*\*\*

Liquid mocha cake with banana sorbet  
and chocolate sauce

\*\*\*\*\*

Coffee and sweetmeats

£55.00 per person



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## The Aldford Collection

### Menu Five

Fine Carpaccio of tuna with sweet pepper gazpacho, mussel fritters and croutons

\*\*\*\*\*

Hot croustis of ham knuckle with Parma ham and two cauliflower styles

\*\*\*\*\*

Blanc of turbot with lobster butter, tagliatelle and poached leeks

\*\*\*\*\*

Rum sable with Granny Smiths, vanilla caramel and vintage balsamic

\*\*\*\*\*

Coffee and sweetmeats

£59.50 per person

### Menu Six

Fine pastry tart with caramelised onions, blush tomatoes and local goats' cheese (V)

\*\*\*\*\*

Piquant vegetables with red mullet and crispy squid

\*\*\*\*\*

Squab pigeon, butter poached and grilled with mushroom agnolotti and spiced squash

\*\*\*\*\*

Gratin of red fruits with mascarpone and iced limoncello

\*\*\*\*\*

Coffee and sweetmeats

£59.50 per person

### Menu Seven

Organic smoked salmon with blinis, vodka mousse and caviar

\*\*\*\*\*

Individual bouillabaisse with saffron and croutons

\*\*\*\*\*

Roe deer saddle with candied turnip choucroute and crispy Old Spot pork

\*\*\*\*\*

Iced ginger soufflé glacée with tropical fruit ravioli

\*\*\*\*\*

Coffee and sweetmeats

£65.00 per person

### Menu Eight

Whipped mousseline of Scottish smoked salmon with crème fraîche and pea shoot salad

\*\*\*\*\*

Double mussel velouté with lobster cannelloni and saffron whiz

\*\*\*\*\*

Collection of veal with whipped mushrooms and carved fillet

\*\*\*\*\*

Hot pancake soufflé with hazelnut gianduja, yoghurt sorbet

\*\*\*\*\*

Coffee and sweetmeats

£65.00 per person



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## Buffet Options

### Buffet Menu 1

Scottish smoked salmon with potted shrimps and prawns

\*\*\*\*\*

Honey and soy lacquered duck, with steamed won ton and oriental vegetables

Steak feuillette with glazed vegetables, and smoked Toulouse sausage

Fine pasta sheets with mushrooms, ricotta, glazed mozzarella, basil and vine tomatoes

\*\*\*\*\*

Charred asparagus with rocket, blush tomatoes and shaved Parmesan

Roast pumpkin with chorizo, spinach and pine nuts

Bulgar wheat with vegetables and spiced harissa

Mixed leaf salad

\*\*\*\*\*

British and continental farmhouse cheeses

Mocha and walnut delice, vanilla pear

Sticky toffee pudding with butterscotch

Platter of fresh fruits

£49.50 per person

### Buffet Menu 2

Deli style meats with pâté and pickles

\*\*\*\*\*

Baked chicken with Madras spices, almonds, coriander and yoghurt

Swiss cheese gnocchi with butternut squash and toasted caraway

Grilled market seafood paella with tiger prawn and chorizo

\*\*\*\*\*

Greek style salad

Mixed leaf salad

Sweet and sour vegetables

Potato salad with bacon and chives

\*\*\*\*\*

British and continental farmhouse cheeses

Baked lemon meringue pie

Custard and vanilla choux pastry with chocolate sauce

Platter of fresh fruits

£49.50 per person



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## Buffet Options

### Buffet Menu 3

Mushroom risotto with pancetta, ricotta stuffed chicken and chives

Baked lamb with Moroccan spices, tomatoes, olives and couscous

Market seafood with Thai basil, coconut, chilli and limes

Lentil and vegetable crêpes with Montgomery Cheddar

\*\*\*\*\*

Sweet beetroots with sour cream and chicory

Charred vegetable salad with chick peas and vine tomatoes

Tossed herb salad with dressings

Caesar salad

\*\*\*\*\*

British and continental farmhouse cheeses

Dark chocolate truffles with white chocolate and pistachio cream

Seasonal fruit brûlée

Platter of fresh fruits

£49.50 per person

### British Classic Buffet

Roast rolled rib of beef with Yorkshire pudding

Crispy haddock with fat chips, mushy peas and tartare sauce

Lancashire hot pot with pickled cabbage

Goats' cheese and caramelized onion flan

\*\*\*\*\*

Traditional coleslaw

Tossed mixed salad

Egg and watercress salad

Tomato, gem lettuce and spring onions

\*\*\*\*\*

British farmhouse cheeses

Fruit trifles with macarons

Bread and butter pudding with vanilla pod custard

Platter of fresh fruits

£49.50 per person



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## Buffet Options

### Finger Buffet 1

Filled tortillas, bruschetta, flat breads,  
bloomers and pitas

Sesame chicken sticks with peanut and chilli

Savoury cheese cromesqui with chive dip

Crispy mixed tempura with saffron and herbs

£17.50 per person

### Finger Buffet 2

*FINGER BUFFET 1 WITH THE ADDITION OF*

Steak and brioche burger  
with dill pickle and mustard

Fish cakes with Thai ginger and lemon grass

Crispy duck pastilla with plum

£23.50 per person

### Finger Buffet 3

*FINGER BUFFETS 1&2 WITH THE ADDITION OF*

Hot tiger prawn bruschetta

Crisp pumpkin aumonières with Roquefort

Sticky spare ribs with Szechuan peppercorns

Baked lamb kofte with yoghurt and almonds

£28.50 per person

### Supper Buffets

Bacon and sausage baps  
Toasted rarebits  
£10.95

Fish and chips  
Croque Monsieur  
£13.50

Gate farm burgers and hot dogs  
£13.50

Spiced chicken with coconut and coriander,  
poppadums, dips and naans  
£14.95

Lancashire hot pot with pickled ruby  
cabbage  
£14.95

### Dessert

A selection of bite size cakes,  
sweets and fancies

£6.95 per person



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## Canapé Selection

### Menu 1

Caramelised onion tart with duck liver  
Crispy duck rolls with sweet plum and sesame  
Potato muffin with smoked salmon  
and crème fraîche  
Goats' cheese and blush tomato wraps  
Fried asparagus with prosciutto ham

£10.95 per person

### Menu 2

Chicken sticks with peanut and chilli  
Tiger prawns with sesame and ginger  
Baked miniature potatoes  
with Swiss cheese and truffle  
Sweetcorn fritter with chorizo  
and smoked Pimento  
Vine tomato bruschetta with mozzarella

£12.95 per person

### Menu 3

Butter brioche with duck liver and mango  
Dorset crab rolls with five spices  
Beef carpaccio with cracked mustard,  
Parmesan and pea shoots  
Smoked salmon sushi with caviar  
Chick pea and onion bhajis  
Cream cheese gougères

£14.95 per person

### Menu 4

Prawn sweet and sour dim sum  
Lobster flamiche with quail egg and truffle  
Blinis, vodka mousse and caviar  
Asparagus and smoked salmon délice  
Indian chicken with toasted almonds  
and coriander  
Roast beef and Yorkshire pudding  
Sesame scallops with chilli jam

£16.95 per person

### Dessert Menu

Chocolate and praline tarts  
Blackcurrant pastills  
Blueberry muffins with maple syrup  
Ice cream truffles  
Raspberry madelaines  
Mixed brûlée

£8.95 per person



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## **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.



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## *Wine List 2010*

*The Chester Grosvenor and Spa is delighted to present this wine list created from great growers and vintages.*

*We have selected these wines to complement your event and to give your guests a "fine wine experience" through our range, enjoying different flavours and styles.*

*Within our list you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.*

*If you have a specific preference for your event, we would be pleased to assist you in finding the perfect choice.*

*Please note that prices are subject to alteration due to changes in market condition and that the Chester Grosvenor and Spa's wine list may be modified at any time based on the availability of the wines.*

Garry Clark  
Sommelier

### *Champagne*

Indulgent, Luxurious and Bubbly

7	NV	St Evremond, Brut	£49.50
6	NV	Taittinger, Brut Reserve	£59.50
3	NV	Moët et Chandon, Brut Imperial	£69.50
5	NV	Veuve Clicquot, Yellow Label	£79.50
13	NV	Bollinger, Special Cuvée	£89.50

Rosé Champagne

37	NV	Laurent Perrier, Rosé	£99.50
44	NV	Taittinger, Brut Prestige Rosé	£79.50
78	NV	Ruinart, Rosé	£92.50
38	NV	Veuve Clicquot, Rosé	£96.50

### *Rosé Wine*

570	2009	Malbec Rosé, Château Famaey, Vin de Pays du Lot, France	£22.00
368	2008	Sancerre Rosé, Domaine Brochard, Loire, France	£37.50
587	2009	Syrah Rosé, Agustinos, Maipo Valley, Chile	£23.50
625	2007	Mouton Cadet Rosé, Baron Philippe de Rothschild, Bordeaux, France	£29.50



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## *White Wine*

### Light, Crisp and Dry

103	2009	Côtes de Gascogne, Domaine de Laballe, Gascony, France	£22.00
972	2008	Semillon/Sauvignon, "Paritua", Grace, Hawkes Bay, New Zealand	£50.00
105	2009	Petit Blanc, Vondeling, Voor Paardeberg, South Africa	£26.50
591	2009	Sauvignon Blanc, "River Garden", Lourensford, South Africa	£22.50
291	2008	Muscadet "Sur Lie", Château de la Ragotière, Loire, France	£28.00
109	2009	Sauvignon Blanc, Esk Valley, Marlborough, New Zealand	£29.50
290	2008	Sancerre, Domaine Brochard, Loire, France	£38.50
655	2009	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£49.50
839	2007	Pinot Grigio, Giovanni Puiatti, Friuli-Venezia, Italy	£27.50
858	2010	Sauvignon Blanc, Tierra Alta, Vallé Central, Chile	£23.00

### Clean, Vibrant and Balanced

856	2010	Chardonnay, Montevista, Vallé Central, Chile	£24.00
838	2009	Chablis, Pico-Race, Burgundy, France	£37.00
888	2008	Bergerac Blanc Sec, Château Tour des Gendres, Bergerac, France	£28.00
257	2008	Pouilly Fumé, Domaine Cedrick Bardin, Loire, France	£38.50
125	2007	Mouton Cadet Blanc, Baron Philippe de Rothschild, Bordeaux, France	£29.50
123	2009	Chardonnay Reserva, Caliterra, Colchagua Valley, Chile	£22.00

### Full Bodied and Oaky

279	2008	Pinot Gris, Escarpment, Martinborough, New Zealand	£36.50
979	2008	Chardonnay, Byron, Santa Maria Valley, California, USA	£52.00
53	2005	Chablis Premier Cru, "Montée de Tonnaire, Louis Michel, Burgundy	£75.00
81	2007	Auxey-Duresses, Vallet Frères, Burgundy, France	£55.00
510	2006	Chardonnay, Planeta, Sicily, Italy	£65.00
126	2008	Pouilly Fuissé, Cuvée Marie Antionette, JJ Vincent, Burgundy, France	£46.50
889	2009	Chardonnay, Moulin Montarels, Languedoc, France	£24.50

### Aromatic and Floral

323	2009	Gewurztraminer, Simonsig, Stellenbosch, South Africa (medium)	£28.50
890	2009	Riesling, Vidal, Marlborough, New Zealand	£27.50
110	2008	Chenin Blanc, Esk Valley, Hawkes Bay, New Zealand	£28.50
830	2006	Pinot Gris, "Cuvée Réserve", Domaine Trimbach, Alsace, France	£45.00
116	2007	Gewürztraminer, Casa Marin, San Antonio Valley, Chile	£38.00
855	2010	Chenin Blanc/Viognier, Percheron, Western Cape, South Africa	£25.00



THE CHESTER GROSVENOR AND SPA



*Red Wine*

Soft, Fragrant and Supple

891	2008	Pinot Noir, Moko Black, Central Otago, New Zealand	£31.50
140	2008	Beaujolais, Domaine de la Côte Fleurie, Burgundy, France	£24.50
391	2008	Cerasuolo di Vittoria, Planeta, Sicily, D.O.C.G., Italy	£36.00
73	2008	Pinot Noir, Byron, Santa Maria Valley, California, USA	£55.00
980	2008	Old Vine Grenache, Yangarra, McLaren Vale, Australia	£50.00
626	2007	Pinot Noir Reserve, Panilonco, Colchagua Valley, Chile	£29.50

Lush, Balanced and Fruity

893	2007	Bergerac Rouge, Château Tour de Gendres, Bergerac, France	£28.00
80	2007	Barbera d'Asti, il Cascinone, 'Conan the Barbera', Piedmont, Italy	£40.00
217	2007	Merlot, Trentham Estate, South Australia	£32.50
409	2008	Petalos, Descendientes de J Palacios, Bierzo D.O., Spain	£45.00
892	2007	Rioja Crianza, Bodegas Larchago, Rioja, Spain	£29.50
628	2009	Malbec, Château Famaey, Vin de Pays du Lot, France	£22.00
1059	2004	Château Teyssier, St Emilion Grand Cru Classe, St Emilion, France	£55.00
719	2008	Shiraz Cabernet Sauvignon, "River Garden", Lourensford, South Africa	£23.50
643	2007	Chianti Colli Senesi, San Giorgio a Lapi, Tuscany, Italy	£31.50
639	2009	Pinotage, Forge Mill, Franschhoek, South Africa	£23.00
863	2009	Merlot, Montevista, Vallé de Rapel, Chile	£24.00

Spicy, Rich and Warming

633	2008	Malbec, Piuquenes, Mendoza, Argentina	£24.50
662	2007	Shiraz "Erica", Vondeling, Voor Paardeberg, South Africa	£32.50
441	2006	St Joseph, Domaine Gaillard, Rhône, France	£39.50
894	2009	58 Guineas, Bordeaux Rouge, Bordeaux, France	£25.50
967	2006	Grenache/Mourvèdre/Shiraz, Johann's Garden, Barossa, Australia	£65.00
1096	2007	Zinfandel, Edmeades, Mendocino, California, USA	£40.00
895	2007	Cabernet Sauvignon, Exmoor Drive, Xanadu Estate, Australia	£28.00
862	2008	Shiraz, The Last Stand, McLaren Vale, Australia	£26.00
568	2003	Rioja Reserva, Bodegas Baigorri, Rioja, Spain	£58.00
295	2004	Château Cissac, Haut-Médoc, Bordeaux, France	£38.50
644	2006	Dolcetto d'Alba, Mascarello e Figlio, Piedmont, Italy	£43.50
864	2009	Cabernet Sauvignon, Emiliana, Rapel Valley, Chile	£24.00

*Dessert Wine*

749	2009	Ventus, Moscato di Sicilia, Italy	£27.50
515	2007	Monbazillac, Domaine de l'Ancienne Cure, Bergerac, France	£43.50
808	2006	Jurançon, Clos Guirouilh, Pyrénées-Atlantique, France	£40.00
158	2006	Muscat Beaumes de Venise, Domaine de Durban, Rhône Valley, France	£50.00

*Port*

714	1994	Ferreira, Vintage	£70.00
713	1970	Croft, Vintage, MAGNUM	£225.00
712	1997	Wiese & Krohn	£50.00
1283	1985	Quinta do Noval, Vintage	£110.00