



THE
BRASSERIE
AT THE GROSVENOR

21st March – 3rd April 2011

Starters

Tuna and mackerel salad with daikon, lime vanilla and cucumber

Foie gras and chicken liver pot, sweet corn sorbet and soup

Soup de jour

Mains

Monkfish with prosciutto, sauternes, capers, parsley and charlotte potatoes

6oz Grilled Bavette steak, with chips, confit cherry tomatoes

Pork textures, including braised belly, grilled chop and crispy ear, sage mash

Open ravioli with roasted squash, onion, pesto

Desserts

Bread and butter pudding, baileys custard

White chocolate parfait, raspberry sorbet

Amalfi lemon tart. Mascarpone cream

Menu subject to change