



WELCOME TO

PALM COURT RESTAURANT

AT THE GRAND, FOLKESTONE

At The Grand, we just don't write a menu, we put our heart and soul in to it.

We have selected the finest locally sourced produce for both our Palm Court and Keppels restaurants, and months of trial and error, to bring you the finest possible result.

On a Friday and Saturday, enjoy your meal to the sounds of our in-house pianist whilst relaxing and enjoying the wonderful views of the Leas and English Channel.

Overleaf from our menu selection is The Grand's Wine List, holding a superb selection of Wines, Port and Champagne sourced from France, The New World and the Chapel Down Vineyard in Kent.

However, if you would like to try something else, that is truly local, may we recommend the Kentish produced Biddendens Cider, which is crisp and clear and in the style of a truly nice white wine, perfect with pasta, fish and vegetable dishes.

I hope you enjoy our delicious menu, as much as we enjoyed writing it.

Enjoy Two Courses for £18.00 or a Three Course meal for £22.00





PALM COURT RESTAURANT



STARTERS

Chef's Freshly Made Soup of the Day (v)

Served with homemade Bread & Butter



Ham & Gherkin Terrine

Flavoured with Fresh Herbs and dressed with Piccalilli

Pan Fried Polenta Cake (v)

Topped with Garlic Mushrooms and our Tomato Compote

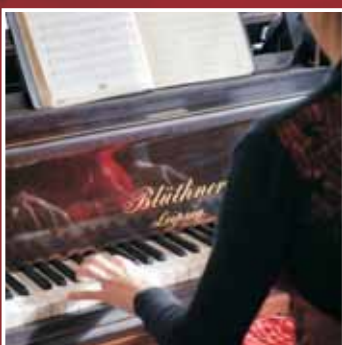


Warm Asparagus & Smoked Salmon Tartlet

Served with Mixed Leaves

Grilled Halloumi Cheese (v)

*On a bed of Mediterranean Cous Cous, drizzled with a Lime,
Coriander & Sweet Pepper Dressing*



The Grand's Chicken & Vegetable Roulade

Finished with a Balsamic Reduction



PALM COURT RESTAURANT



MAIN COURSES

Pan Fried Supreme of Cod

Set on a bed of Potato & Leek Mash and finished with a Cockle Veloute

Braised Shank of Lamb

Served with Potato Champ, Seasonal Vegetables and finished with a Rich Gravy

Char Grilled Sirloin Steak

A fine Sirloin of Beef, cooked to your liking and topped with a Blue Cheese Crumble and served with Wild Mushrooms and a Parsnip Puree (200g uncooked weight)

Guinea Fowl

Braised in the locally produced Biddendens Cider and served with Caramelised Apple

Linguini Pasta with Grilled Breast of Chicken

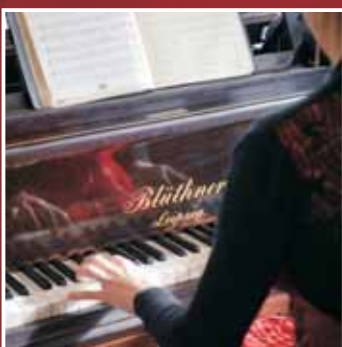
With Fresh Spinach and bound in a Creamy Sauce

Grilled Halloumi Cheese (v)

On a bed of Mediterranean Cous Cous, drizzled with a Lime, Coriander & Sweet Pepper Dressing and served with Fresh, Crisp Salad Leaves

Baked Brie & Beetroot Tart (v)

Served with a selection of Seasonal Vegetables and Potatoes



All of our menu items are complete dishes, however please see our selection of side dishes below:

**Seasonal Market Vegetables; Portion of Peas;
New Potatoes Glazed with Butter;
Creamy Mashed Potato; House Mixed Salad;
Green Salad; Seasoned Chips**

All Charged at £2.25



PALM COURT RESTAURANT



DESSERTS

*Why not try our Superb Dessert Wine,
to complement one of our Home-made Desserts?*

The Grand's Baileys and Chocolate Mousse

Served with a homemade Vanilla Ice Cream

Warm Apple Tart

Topped with a Cinnamon Crème Fraiche

Pear Poached in Red Wine & Spices

Served with a Blackcurrant Sorbet

Bread and Butter Pudding

Served with our Chocolate Ice Cream

Baked New York Cheesecake

Served with a Berry Compote

Selection of Continental and British Cheeses

Served with Apple, Celery, Grapes and Biscuits

(Supplement of £2.00)

Ideal with our House Port to Finish Your Meal

TEA OR COFFEE

Cafetières

Small **£2.60** Medium **£5.00** Large **£7.00**

Other Coffee Choices available, ask your server

teapigs.

£2.20

English Breakfast, Darleejing Earl Grey, Chai Tea, Chocolate Flake Tea, Mao Feng Green Tea, Organic Honey Bush & Rooibos*, Peppermint Leaves*, Super Fruit*, Chamomile Flowers*, Tung Ting Oolong

* Caffeine free