

# Welcome to The PALM COURT RESTAURANT at



*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 to bring you  
the very best possible dining experience.*

*On Friday evenings and Saturdays enjoy your meal to the sounds of our talented  
in-house pianist whilst relaxing and enjoying the wonderful and unique  
views of The Leas and English Channel.*

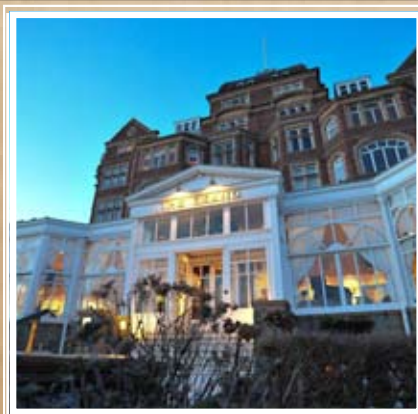
*Overleaf as well as our menu selection is The Grand's Wine List,  
holding a superb selection of Apéritifs, Wine and Champagne sourced from  
France, The New World and **the Chapel Down Vineyard in Kent.***

*However, if you would like to try something different and truly local,  
may we recommend the **Kentish produced Biddens Cider**, which is crisp,  
perfectly clear and in the style of a new world white wine, or our unique  
and exclusive "**The Grand Ale**", brewed in the grounds of the  
historic Chatham Dockyard - especially for you.*

*We hope you enjoy sampling our delicious menu,  
as much as we enjoy creating it.*



**Two Courses for £18.00  
or Three Courses for £22.00**



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## - Hors d'Oeuvres -

*(A little something, before your meal) All £1.95 each*

**The Grand style Marinated Mixed Olives**

**House Marinated Mushrooms à la Grecque**

**Cream Cheese, Garlic & Chive Dip with Homemade Pastry Straws**

**Italian Style Cheese & Garlic Dough Balls with Balsamic and Olive Oil**

## - Starters -

**Pork and Chicken Liver Pâté, wrapped in Puff Pastry**  
*garnished with a duo of Homemade Plum and Pear Chutneys*

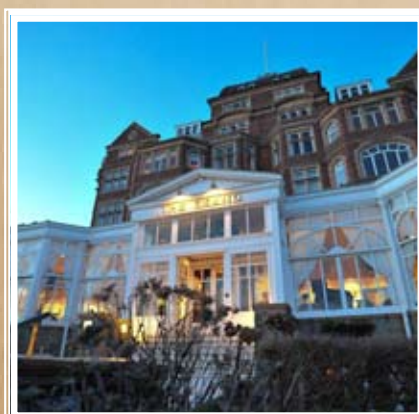
**Locally sourced Ham Hock**  
*with a warm Voluté of Pea & Mint*

**Tiger Prawns for Tempura**  
*Tiger Prawns coated in Crisp Spring Water Tempura Batter and served on a pool of Sweet Chili and Ginger Sauce*

**Fresh Baked Tartlet of Halloumi (v)**  
*Halloumi, Red Onion, Plum Tomato & Spinach Tartlet, finished with Roasted Garlic Dressing, served on a bed of Spring Water drenched Roquette*

**Our Famous Home Cured Gravalax**  
*served with a Dijon Mustard infused Crème Fraiche & a Salad of Watercress and Orange*

**Soup of the Day (v)**  
*served with our Pastry Chef's Homemade Bread*



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## - Main Courses -

**Breast of Chicken crammed with Welsh Leeks and Brie**  
*wrapped in smoked Bacon and topped with a sauce of  
locally Produced Biddendens Cider and fresh Tarragon.  
Served with Lyonnaise Potatoes and Green Beans*

**Char - grilled Locally Sourced Sirloin Steak (200g)**  
*complemented with Mixed Peppercorn Butter, Hand Cut Chunky Chips,  
Slow Roasted Plum Tomato and Sauce Aioli*

**Slow Roasted Belly of British Pork**  
*served with Sweet Bacon Cabbage, Homemade Caramelised Apple Sauce  
and Dauphinoise Potatoes*

**Potato, Kale and Seasonal Vegetable Bubble & Squeak (v)**  
*with wilted Spinach and Cauliflower Purée*

**Braised Shank of Romney Marsh Lamb**  
*coated in a light Red Currant & Mint Jus and served on a bed of  
Whole Grain Mustard Mash, finished with Sweet Red Cabbage*

**Poached Roulade of Salmon & Sole**  
*filled with a Prawn and Crayfish Mousse and served with a White Wine and Dill reduction,  
Crushed Minted New Potatoes and Seasonal Vegetables*

## - Side Orders -

*Seasonal Market Vegetables - Portion of Garden Peas  
New Potatoes glazed with Butter - The Grand's Seasoned House Chips  
Hand Battered Onion Rings - Creamy Mashed Potato  
House Mixed Salad - House Green Salad  
£2.50 each*



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## - Desserts -

**Chef Walker's Warm Strawberry Soup with Cracked Black Pepper**  
*topped with Homemade Balsamic Ice Cream & Complimented with Hazelnut Shortbread*

**Fromage Blanc Bavrois**  
*wrapped in White Chocolate and topped with Seasonal Mixed Berries*

**Truly British Homemade Sticky Toffee Pudding**  
*served simply with Custard*

**Fresh and Homemade Lemon Tart**  
*served with Raspberry Sorbet*

**Old World Chocolate Brownie with Pineapple**  
*served with a Strawberry Mousse and Chocolate Sauce*

**House Selection of Ice-Cream, please ask your server for today's selection**

**Selection of Continental & British Cheeses**  
*Served with Apple, Celery and Biscuits*  
(SUPPLEMENT OF £2.00 - *and ideal with a glass of Port*)

**"TEAPIGS" TEA OR COFFEE**  
**Cafetières : Small £3.00 - Medium £5.00 - Large £7.00**  
**Other Coffee Choices available, please ask your server**

**teapigs.**  
no airs. no graces. just fine tea.

\* Denotes- Caffeine free

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

