

Simon Radley at The Chester Grosvenor

2009 Seasonal Menu by Exclusive Invitation of Simon Radley

A gourmet restaurant with a much coveted
Michelin star and four AA Rosettes.

Executive Chef	Simon Radley
Head Chef	Raymond Booker
Restaurant Manager	Mark Bevan

The cellar is one of the most extensive in England
with over 1000 bins from all over the world.

The Arkle Bar and Lounge is well stocked with interesting
malts, vintage ports and a wide range of liqueurs.

We are pleased to accommodate any special
or dietary requests.

May we respectfully advise that
The Chester Grosvenor and Spa is a fully
non-smoking hotel in accordance with UK legislation.

The Arkle Bar and Lounge and Simon Radley at The Chester
Grosvenor are not suitable for children under 12 years of age.

May we politely ask that all mobile phones
are switched off in these areas.

A discretionary 12½% service charge will be added to your account

Starters

Shellfish

Dorset crab and lobster
with cucumber jelly and caviar dentelle

Scallops

Seared scallops with caramelised cauliflower,
shaved truffles and crispy crubeen

Canneloni

Caramelised veal sweetbread with Anjou pigeon,
duxelles and truffle sauce

Main Courses

53°C Beef

53°C fillet with ox carpaccio, hot radish,
truffle and creamed artichoke

Spices

Dover sole with mussels and clams,
curry spices and oyster fritter

Venison

Saddle of roe deer with crispy Iberico pork,
hazelnuts and onion study

Desserts

Chocolate chestnut

Fine croustade with liquid chocolate,
chestnut cream and autumn truffles

Pineapple

Whipped coconut cream with beetroot macaroon,
Sichuan pineapple

Sorbets

A palate of fresh fruit sorbets