

Two Courses for £21.95 or Three Courses for £26.00

At The Grand 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 Wednesday Lunchtime, Friday evening, and all day on Saturday and Sunday 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 is The Grand's Wine List;
Our cellar holds a superb selection of Apéritifs, Wine and Champagne sourced from France, The New World and locally in Kent.*



The Grand, The Leas, Folkestone, Kent CT20 2XL

Tel 01303 222 222 www.grand-uk.com

 @The_Grand_RR  The Grand, Folkestone

- Commence -

Salad of Melon, Prawns & Avocado (GF)

Seared Scallops with Chorizo and Minted Pea Purée (GF)

Pear, Parma-Ham & Blue Cheese Crostini

Mozzarella & Tomato with Grilled Nuts (V) (GF)

Chefs Soup of the Day (GF)

sometimes vegetarian, ask your server for today's choice
served with homemade bread

FOOD ALLERGY NOTICE - PLEASE BE ADVISED THAT OUR FRESHLY PREPARED FOOD MAY CONTAIN:
GLUTEN, EGGS, PEANUTS (NUTS), MILK, SOYA OR SESAME.

WE HANDLE THE FOLLOWING ALLERGEN CAUSING PRODUCTS ON SITE AND THEREFORE THERE IS THE POTENTIAL RISK OF
CROSS CONTAMINATION WITH THESE INGREDIENTS:

CEREAL CONTAINING GLUTEN, EGGS, FISH, PEANUTS, SOYA BEANS, MILK, CELERY, MUSTARD, SESAME, CRUSTACEANS,
MOLLUSCS, LUPIN AND SULPHATES. PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY FURTHER INFORMATION.

GLUTEN FREE (GF) | VEGETARIAN (V)



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-Continue-

Pan Fried Fillet of Duck (GF)

with Honey glazed Chantenay Carrots & Dauphinoise Potatoes

House Special Moules Frites

*1kg Rope Grown Mussels with French Fries and a warm Bread Roll.
Choose from 'White Wine, Cream & Parsley' or 'Provençale'*

Cannelloni stuffed with Spinach & Ricotta (v)

finished with tomato sauce

Pan Fried Rib-Eye Steak

with Thyme Roasted Cherry Tomatoes and Crunchy Caper Crust

Lobster & Linguine

*finished with a Tomato Sauce
(Supplement £4.00)*

Baked Cod Steak (GF)

with a Corn Bisque, Grilled Baby Corn and Chicory

Asparagus and Bok Choy Frittata (v)

served with a Spiced Pepper Relish

-Complement-

(Side Orders - £2.95 each)

Seasonal Market Vegetables (GF)
New Potatoes glazed with Butter (GF)
Seasoned House Chips
Hand Battered Onion Rings
Creamy Mashed Potato (GF)
House Mixed Salad (GF)

(Side Orders - £1.95 each)

House Green Salad (GF)
House Olive Selection (GF)
Portion of Garden Peas (GF)
Corn Cob (GF)
Peppercorn Sauce
Diane Sauce
Cognac Sauce
Garlic Butter (GF)

- Conclude -

Strawberry Pavlova (GF)

Rich Chocolate Orange Mousse (GF)

Chef's Own Recipe Vanilla Panna Cotta (GF)
served with Blueberry Compote

Selection of Ice Cream (GF)
Please ask your server for todays selection

Baked Stuffed Chocolate Apple
and Vanilla Ice Cream

The Grand Cheese Board
*Cornish Yarg, Baby Blue, Camembert, Manchego, English Cheddar, Edam,
Homemade Apple and "The Grand Ale" Chutney, Crackers and Homemade Bread*
(£3.00 supplement)

Coffee £2.80

Espresso

The traditional Italian coffee

Café au Lait

Long espresso with whipped milk

Americano

Long, black espresso with double the water

Latté Macchiato

Layered espresso with foamed milk

Decaffeinated Americano

Long, black espresso with double the water

Cappuccino

Espresso topped with foamed milk

Café Crème

Long, rich & dark, espresso based

Hot Chocolate

Thick Chocolate with steamed milk

Cafetières : Small £3.50 - Medium £5.50 - Large £7.50

Other Coffee Choices available, please ask your server. Liqueur Coffees £4.50

Teapigs Tea £2.70 (* 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**