

Two Courses for £21.95 or Three Courses for £26.95

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.



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

Tel 01303 222 222 www.grand-uk.com

 @The_Grand_RR  The Grand, Folkestone

- Commence -

Seared Scallops (gf)

with honey glazed king prawns and dill aioli

In-house Smoked Mackerel (gf)

with balsamic beetroot and red onion salad

Chicken and Ham Terrine (gf)

with tarragon mayonnaise and mustard maple syrup dressing

Warm Goats' Cheese and Fig Tart (v)

with lambs lettuce and rosemary infused dressing

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-

Baked Turbot (gf)

with curly kale, chestnut mushrooms, sauté potatoes and lemon garlic butter

House Special Moules Frites

1kg Rope Grown Mussels with French Fries and a warm Bread Roll.

Choose from 'White Wine, Cream & Parsley' or 'Provençale'

Honey Roast Supreme of Chicken (gf)

with thyme roasted root vegetables

Peppered Beef Tenderloin

with chive creamed potatoes, tender stem broccoli and bordelaise sauce

Mushroom and Brie Wellington (v)

with sautéed fine beans and dauphinoise potatoes

-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 -

Baked Chocolate Pie
with vanilla ice cream

Toffee Bread and Butter Pudding
with custard

Roast Pear (gf)
with vanilla mascarpone

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

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