



# THE GROVE

BISTRO · BAR · BAKERY

CHRISTMAS & NEW YEAR

During December we will be running our popular Festive Menu, a delicious set menu with an option to suit every taste. We will also be running our A La Carte Menu with all your favourite dishes still available!

Please note that the A La Carte Menu will not be available on the 25th December and will be unavailable after 5.30pm on the 31st December. We advise booking throughout December to avoid disappointment.

Opening and Closing times throughout December will vary, please see below for details:

Sunday 24th December	Last Reservation 8pm	Bar Closes Midnight
Monday 25th December	1st Sitting 1pm – 3.30pm 2nd Sitting 5pm – 8pm	Bar Closes 10pm
Tuesday 26th December	Open 12 Noon Last reservation 9pm	Bar Closes Midnight
Sunday 31st December	<b>Normal Service</b> Last Reservations 5.30pm <b>Hogmanay Gala Dinner</b> Bookings Only @ 8pm	Restaurant Closes 7pm Bar Closes 2am
Monday 1st January	CLOSED	

## FESTIVE COCKTAILS - ALL €6.95

### Toasted Marshmallow Martini

Vanilla vodka, baileys, milk & marshmallow syrup

### Winter Daiquiri

Rum, maple syrup & clementine

### Spiced Pear Gin Fizz

Spiced pear liqueur, Gin, lemon juice, egg white & soda

### Sparkling Ginger & Cranberry Mimosa

With Prosecco

# FESTIVE LUNCH MENU

Available Monday 4th December – Sunday 31st December (Excluding 25th)

## Today's Soup (V)

With crusty bread & butter

## Home Smoked Scottish Salmon Bruschetta

Caper berries & rocket

## Buffalo Mozzarella Caprese (V) (GF)

Tomato, basil, rock salt & balsamic

## Sweet Melon & Aged Parma Ham (GF)



## Roast Turkey Wrapped in Smoked Bacon

Pork, sage & onion stuffing, pigs in blankets, winter vegetables & roast gravy

## Pizza Margarita (V)

San Marzano tomatoes, fresh basil & mozzarella

## Pizza Irrocco

Spicy chicken, red onion, chorizo & red chilli

## Rigatoni Funghi (V)

Wild mushrooms, garlic, peas, spinach & truffle cream sauce

## Penne Pesce Rosa

Home smoked salmon, spinach & tomato.

## Italian Lamb Stew

Potato & parmesan gnocchi, peperonata & crusty bread.

## Chicken Milanese

Spaghetti & charred lemon



## Traditional Christmas Pudding

Winter berry compote, brandy sauce & vanilla ice-cream

## Banoffee Sundae

Fresh banana, toffee sauce, sticky sponge, toffee pieces, chopped nuts & fresh cream

## Vanilla Crème Brulee

Pistachio Shortbread

2 Courses £15.95 / 3 Courses £19.95

# FESTIVE DINNER MENU

Available Monday 4th December – Saturday 30st December (Excluding 25th)

## Today's Soup (V)

With crusty bread & butter

## Home Smoked Scottish Salmon Bruschetta

Caper berries & rocket

## Buffalo Mozzarella Caprese (V) (GF)

Tomato, basil, rock salt & balsamic

## Sweet Melon & Aged Parma Ham (GF)

## Quick Fried Salt & Pepper Calamari

Salsa verde



## Roast Turkey Wrapped in Smoked Bacon

Pork, sage & onion stuffing, pigs in blankets, winter vegetables & roast gravy

## Pizza Margarita (V)

San Marzano tomatoes, fresh basil & mozzarella

## Potato Gnocchi (V)

Wild mushrooms, garlic cream, Parmesan & rocket

## Pan-Seared Fillet of Seabass

Chorizo, baby potato & king prawn casserole

## Chicken & Proscuttio (GF)

Stuffed with mozzarella, basil crushed potatoes & vine tomatoes

## Pizza Irrocco

Spicy chicken, chorizo, red onion & red chilli

## Pan-Seared Breast of Duck

Sweet potato mash, red cabbage & red wine jus



## Traditional Christmas Pudding

Winter berry compote, brandy sauce & vanilla ice-cream

## Banoffee Sundae

Fresh banana, toffee sauce, sticky sponge, toffee pieces, chopped nuts & fresh cream

## Vanilla Crème Brulee

Pistachio Shortbread

## Warm Chocolate Brownie

Boozy cream & crushed hazelnuts

3 Courses plus a Glass of bubbly £24.95

# CHRISTMAS DAY MENU

Celebrate Christmas 2017 in style with us here at The Grove!  
Enjoy a sumptuous 3 course meal whether it be a big family get together or an intimate table for two.  
Our Christmas Day Menu offers superb value and something tasty for everyone!

Sitting One 1pm – 3.30pm : Sitting Two 5pm – 8pm

## **Parsnip, Sage & White Bean Soup (V)**

Served with crusty bread & butter

## **Warm Sweet Figs & Honey (V)**

On toasted bread with goats cheese curd & pine nuts

## **Hot Smoked Salmon**

Candied & salt-baked beetroot, dill & horseradish crème fraiche

## **Smoked Ham Hough Terrine**

Toasted brioche & pickles



## **Roast Turkey Wrapped in Bacon**

Pork, sage & onion stuffing, pigs in blankets, winter vegetables & roast gravy

## **Mushroom, Spinach, Chestnut & Walnut Wellington (V)**

Pomegranate salad

## **Herb Crusted Roast Rump of Lamb**

Parsnip puree, sautéed green beans & red wine jus

## **Pan-Seared Fillet of Seabass**

Saffron & crab risotto

## **Margarita Pizza (V)**

San Marzano tomatoes, fresh basil & mozzarella

## **Spaghetti Gamberoni**

King prawns, red onion, spinach, garlic, red chilli & cherry tomatoes



## **Traditional Christmas Pudding**

Vanilla ice-cream, winter berries & brandy sauce

## **Rich Chocolate & Salted Caramel Tart**

White chocolate ice-cream

## **Very Berry Sundae**

Red berry meringue, fresh cream & white chocolate

## **Cheese & Biscuits**

Plum chutney

**Adults £54 / Children: £25 (Under 12's)**

(Please ask for a copy of our Kids Christmas Day menu)



# HOGMANAY GALA DINNER

**£45 Per Person**

8pm for 8.30pm Arrival. Carriages 2am

Our Hogmanay party is not to be missed! Bring in 2018 with a bang at our first ever Hogmanay Gala Dinner! Be greeted with a glass of bubbly before you sit down to a scrumptious 3 course meal.

After dinner be entertained by "The Godfather of Scottish Cabaret"- Rufus Tee! Covering all eras of music from swing and rock to pop and modern-day hits, you're sure to be kept dancing in to the wee hours!

Booking is essential as this is a private event, ticket price includes glass of bubbly on arrival, 3 course meal, dram for the bells plus roll & bacon after the bells. Under 18's are not permitted at this event due to licensing regulations.

## **Hot Smoked Salmon & King Prawn**

Marie Rose sauce, crusty bread

## **Minestrone Soup (V)**

Served with crusty bread & butter

## **Buffalo Mozzarella & Parma Ham**

Dressed rocket leaves, sun-dried tomatoes & balsamic

## **Creamy Garlic Mushrooms (V)**

Toasted Italian bread

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## **Pizza Escosse**

Black pudding, garlic potatoes & runny egg

## **Rigatoni Funghi (V)**

Wild mushrooms, peas, spinach, truffle & cream

## **Highland Chicken**

Haggis bon bons, green beans, mashed potato & whisky cream sauce

## **Pan-Seared Fillet of Seabass**

Chorizo, borlotti bean & red pepper stew

## **Gnocchi (V)**

Roast butternut squash & sage burnt butter sauce

## **Italian Lamb Stew**

Potato & parmesan gnocchi, peperonata & crusty bread

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## **Highland Sundae**

Tablet, honey comb, toffee sauce, vanilla ice-cream & Tunnocks snowball!

## **Traditional Scottish Raspberry Cranachan**

Whisky, honey, toasted oats & plenty of cream!

## **Cloutie Dumpling**

Served warm with whisky crème anglaise



# TERMS & CONDITIONS

1. All Festive Lunch, Dinner, Christmas Day and Hogmanay bookings must be confirmed with a non-refundable £10 per person deposit within 7 days of a provisional booking being made.
2. Full balances for Christmas Day and Hogmanay must be paid no later than Thursday 30th November. Festive Lunch & Dinner balances can be settled on the day.
3. All pre-payments including deposits are non-refundable and non-transferable.
4. Payments cannot be exchanged for food or drink in the event of a cancellation by any party member for whatever reason.
5. We will always endeavour to seat parties together however due to the layout of the restaurant this may not always be possible. Bookings for 10 or more will be split over 2 or more tables.
6. If booking a large party the lead name on the booking is responsible for ensuring payment is made. Only payments from the lead name will be accepted.
7. Highchairs should be pre-booked, if a meal is not paid for a child, we cannot guarantee that a highchair be available.
8. Guests can request to be seated in a certain area or table however this cannot be guaranteed.
9. We would highly recommend that any party under a tight time constraint would pre-order via telephone.
10. During the month of December, a 10% optional service charge will apply to all tables of 6 or more.
11. The Grove cannot refund or transfer any monies due to inclement weather conditions if customers cannot make their booking, unless The Grove cancel the event or cannot open.
12. The Grove reserve the right to refuse admission/service regardless of monies paid. We operate a challenge 25 policy.
13. Information in this booklet is correct at the time of printing, the management reserve the right to change any details including menus at any time without prior notice.



## \* GIFT VOUCHERS \*



With The Grove Gift Vouchers you can treat someone to an extra special visit to our restaurant.

Available from £20, vouchers can be purchased on our website [www.thegrovelenzie.com](http://www.thegrovelenzie.com)

✕ Your voucher is available instantly or can be posted to anywhere in a luxury gift box! ✕



HAVE YOU VISITED OUR SISTER VENUES?

GARVIE & CO

RESTAURANT • BAR • BAKERY

1 Station Road - Milngavie Tel: 0141 956 4111 [www.garvieandco.com](http://www.garvieandco.com)



1 Millersneuk Shopping Centre, Lenzie Tel: 0141 777 9090 [www.rasoi-kitchen.com](http://www.rasoi-kitchen.com)



2 Hilton Road, Bishopbriggs, Glasgow G64 2PN Tel: 0141 772 5951 [www.theeaglelodge.com](http://www.theeaglelodge.com)



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LENZIE

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