

Private Dining 2020

To Start -

❖ **Home Made Soup Of The Day (V,G*,L*,VE*)**

Served with a warm bread roll

❖ **Smooth Pate**

Served with pickle and crisp melba toast

❖ **Light Spiced Prawns (V,G*,L*)**

In a coriander tomato and basil sauce, completed with garlic bread

❖ **Beetroot And Goats Cheese Tart (V, G*, VE*)**

Served on a bed of leaves, drizzled with a balsamic glaze

❖ **Smoked Salmon Rose (V, L, G)**

With cracked black pepper and lemon wedge

❖ **Melody Of Mushrooms (V, L*, G*, VE*)**

Sautéed mushrooms with thyme garlic, finished with cream

❖ **Deep Fried Cheeses (V)**

With a sweet chilli dip

Lunch Noon- 3pm

@ £28.50

Dinner 7pm- 9pm

@ £32.99

{G}*{L}*{VE}{V*} these
can be adapted for
Special dietary
requirements please
inform on ordering

To Follow -

❖ **Slow Cooked Rib Of Beef (L, G)**

In a rich red wine and port sauce

❖ **Braised Lamb Shank (L, G)**

Cooked for 4 hours in a mint glaze

❖ **Loin Of Pork, cooked in Apple and Cider (G, L)**

Finished with crackling and home-grown blackcurrant glaze

❖ **Baked Cod with pesto and orange salad (L, G*, V)**

Home-made orange and pine nut pesto, garnished with cucumber and orange

❖ **Mushroom Bourguignon (VE, L, G*, V)**

Chestnut and baby mushrooms in a rich red wine sauce, served with rice

❖ **Chicken Puttanesca**

Pan-fried chicken breast finished with tomato, a pinch of chilli black olive sauce.

All served with fresh vegetables of the day.

To Finish -

❖ **Home made Light Fluffy Pancakes (V,G*,L*, VE*)**

Finished with vanilla ice cream, gin soaked damson sauce or home made blueberry sauce

❖ **Cheese Board (G*, V, L*)**

Selection of 5 cheeses, home made pickle, grapes and biscuits

❖ **Grimscote Manor Lemon Meringue Tart (V, L)**

❖ **Poached Mini Apple In Sweet Cider Syrup (G, L*, VE*, V)**

Topped with ice cream or fresh cream

❖ **Black Forrest Trifle Pot (V, G, L*, VE*)**

❖ **Home Grown Rhubarb and Ginger Crumble OR**

❖ **Home Grown Apple Sultana Mixed Spice Crumble (V, G*, L*, VE*)**

Topped with vanilla ice cream

All finished with Tea, Coffee and Mints

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LICHFIELD ROAD
COLESHILL

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