

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

@ £29.99

Dinner 7pm-9pm

@ £34.99

(Minimum numbers 10 people)

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

On booking an event at present the named booker has responsibility in collecting all guests contact details prior to the event regarding Covid restrictions. After 30 days you can collect, or we will dispose of them correctly

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

❖ Grimscoote 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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