

CHRISTMAS MENU 2020

Starts 1st November 2020
Finishes 31st January 2021

Lunch (12pm-3pm)
£26.50 per person

Dinner (7pm-9pm)
£30.99 per person

Includes a free gift

(G*, L*, VE*, V*)
These can be adapted
for special dietary
requirements, please
inform us on ordering.

Home-Made Tomato and Basil Soup (V,C,L,VE)*

With a warmed bread roll and butter

Deep Fried King Prawns (V, L)

Served on a bed of leaves with a sweet chilli dip

Smooth Pate

With home made pickle and crisp Melba toast

Cougons of Fish (L,V)

With wedges of lemon and tartar sauce

Melody of Mushrooms (V,C,L,VE)*

Sauteed with thyme and garlic and finished with cream

Glazed Goats Cheese (C,V)

Topped with baked pears and peppery rocket

Sweet melon balls and mint salad (C,V,VE)*L*

Topped with feta cheese or goats cheese

Local Breed Turkey Breast (L,C)*

Seasoning, chipolata and cranberry sauce

4 Hour Braised Lamb Shank (L,C)*

With a mint glaze

Slow cooked Rib of Beef (L,C)

In a red wine and port sauce

Chicken Harrisa (C,L)*

Pan fried chicken breast topped with light tomato harrisa sauce

Mushroom Bourguignon (V,L,C,G)

Served on a bed of rice

Loin of Pork cooked in Apple and Cider (C,L)

Glazed with home grown crab apple sauce

Grilled Salmon Fillet With Honey and Lime (V,C,L)*

Dressed with a light soya, lime and honey sauce

Home Crown Roast Patty Fruit (VE*,V,C,L)*

Filled with tomatoes, home grown peppers, onions, courgettes and basil

All served with fresh vegetables of the day

Christmas Pudding flamed with brandy (C,L)*

Served with brandy sauce

Homemade Sticky Toffee Pudding (V)

Topped with Vanilla ice-cream and toffee sauce

Black Forrest trifle pot (V, C,L,VE)*

Homemade light fluffy Pancakes (V,C,L,VE)*

Drizzled with homemade rum/toffee sauce and finished with vanilla ice cream

Cheese Board (V,C,L)*

Selection of 5 cheese, pickle, grapes, and biscuits

Adult Chocolate Mousse (V,C)

Choose your chocolate, cream, baileys and light and fluffy meringue

Home-made Banoffee Meringue Tart (V,C)*

Choose your chocolate, cream, baileys and light and fluffy meringue

To finish tea, coffee and warm mince pies.

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

Please note we are open
for Christmas day for
people who are alone
only.
Please get in touch for
more details.

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