

Mothers Day 2021

Sunday 14th March
To Start

3 Course Meal

@ £29.50 per person

Special gift for all of the Mum's

From time to time we reserve the right to substitute dishes for circumstances out of our control.

For the safety of all guests and our team we will adhere to all Covid safety guidelines set out by the government at all times.

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

Served with tomatoes, tarragon white wine sauce finished with brandy and lick of cream

Baby chestnut mushrooms in a rich red wine glaze Served on a bed of rice

Served with water cress tossed with sesame oil, soy sauce, sweet chilli and spring onion

All served with fresh vegetables of the day

To Finish

•Homemade Rhubarb Crumble {V} {G*} {L*} {VE*}
Topped with vanilla ice-cream

•Homemade light fluffy Pancakes {V} {G*} {VE*} {L*}
topped with blueberry sauce and ice-cream

•Warm chocolate fudge cake {V} {G*} {L*}
Topped with vanilla ice cream

•Cheese Board {V} {G*} {L*}
Selection of 5 cheese, pickle, grapes, and biscuits

•Homemade Sticky Toffee Pudding {V}
Topped with Vanilla ice-cream and toffee sauce

•Light Pavlova {G} {V}
Light meringue filled with coulis, fresh strawberry and whipped cream

•Knickerblockerglory {L*} {V} {G*} {VE*}
Layers of ice-cream, cherry in kirsch, blueberries, cream, amaretto biscuits

•Grimscote Lemon Meringue Tart {V} {L*}

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

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