

# Mothers Day 2022

Sunday 14<sup>th</sup> March

To Start

- Home Made Soup of the Day {V}{G\*}{L\*}{VE\*}  
With a roll and butter
- Smooth Liver Pate {V\*}  
With crisp Melba toast, on a bed of leaves
- Thai fish cakes {V}{L\*}  
Served on a bed of leaves with a sweet chilli dip
- Deep fried cheeses {V}  
With a sweet chilli dip
- Slice of Fresh Melon {V}{G\*}{L\*}{VE\*}  
With seasonal berries
- Lightly Spiced Prawns {V, G\*, L\*}  
Served with garlic bread in a basil tomato sauce

To Follow

- Roast Loin of Pork {G\*, L\*}  
With seasoning and home-made apple sauce
- Slow Cooked Beef {G\*, L\*}  
With Yorkshire pudding and horse radish sauce
- Braised Lamb Shank  
With a mint glaze
- Spanish Chicken {G}{L\*}  
Served with tomatoes, tarragon white wine sauce finished with brandy and lick of cream
- Mushroom Bourguignon [V, G\*, L\*, VE\*]  
Baby chestnut mushrooms in a rich red wine glaze Served on a bed of rice
- Japanese Salmon [V, G\*, L\*]  
Served with water cress tossed with sesame oil, soy sauce, sweet chilli and spring onion

## 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

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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