

# Private Dining 2022

## 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

## 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.

Lunch Noon - 3pm

@ £29.99

Dinner 7pm - 9pm

@ £34.99

Room hire charges  
may be applicable

## 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

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



## Grimscote Manor Hotel

Telephone- 01675 464 222/ 01675 464000  
WEB- [www.grimscotemanor.co.uk](http://www.grimscotemanor.co.uk) [www.warwickshireweddingvenue.co.uk](http://www.warwickshireweddingvenue.co.uk)  
Email- [info@grimscotemanor.co.uk](mailto:info@grimscotemanor.co.uk)

B46 1LH  
Lichfield Road  
Coleshill