

# Sunday Lunch

2024

Served first Sunday of the month for parties 10 and under

## To Start

**Homemade Soup of the Day (G,L,VE, V)**

Served with warm bread roll and butter

**Stuffed Portabella (V,G,L,VE)**

Filled with red pepper, courgettes & herbs & grated cheese, sliced baby tomatoes

**Sweet Sticky chilli Chicken (G\*,L\*)**

Served on a bed of leaves

**Smoked Salmon Rose (V,L,G)**

With cracked black pepper and lemon wedge

**Grilled Goats Cheese topped with plum sauce (V,G)**

Served on a bed of leaves and warm bread

**Sweet Melon Balls with Summer Fruits (V,L,G,VE)**

Drizzled with a fresh minty glaze

## To Follow

**Coriander and Lime Chicken (G\*,L\*)**

A light summery zesty sauce

**Baked Japanese Salmon (G,L,V)**

Baked in light spices, glazed in soya sauce with a sweet chilli glaze

**Slow cooked Rib of Beef (G,L)**

Served in a rich red wine and port sauce

**Braised Lamb Shank (G,L)**

Served in mint glazed Gravy

**Mushroom Bourguignon(V,GL,VE)**

served with rice in a rich red wine and rosemary sauce

**Gammon Hock (G\*,L\*)**

With Maple syrup and Pineapple glaze

**All served with vegetables of the day**

**2 Courses**

**@ £26.50**

**3 Courses**

**@ £34.99**

On booking an event the named booker has responsibility for any late cancellations or any outstanding value on the account

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



# Grimscote Manor Hotel

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# Sunday Lunch Desserts <sup>2024</sup>

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## To Finish

**Chocolate sponge {L,V}**

Served with a rich creamy custard or ice cream

**Mock Crème Brulé with rum-soaked red summer fruits {V, G\*}**

served with a shot of Rum toff

**Grilled Strawberries with Coulis (V\*, G\*, L\*, VE\*)**

Finished with a light sweet shortbread biscuit and Chantilly Cream

**Grimscote Manor Lemon Meringue (V)**

a pastry tart filled with lemon curd and finished with a giant meringue

**Traditional Eton Mess with a twist (V, G, L, VE)**

Cream, meringue, strawberries, dark chocolate

**Damson Gin Crumble (V, G, L, VE)**

Served with fresh cream

**2 Courses**

**@ £26.50**

**3 Courses**

**@ £34.99**

Pre orders to be collected 7 days prior

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