

Sunday Lunch

2025

Served first Sunday of the month for parties 10 and under

To Start

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

Served with warm bread roll and butter

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

With cracked black pepper and lemon wedge

Warmed Goats Cheese topped with glazed onion (V,L,G,N)

Served on a bed of leaves

Melody of Mushroom (V,G*,L*,VE*, N)

On a toasted crust

Lamb Shesh Kebab with mint dip (G,L,N)

Served on a bed of leaves

Fresh Fruit cocktail (V,L,G,VE, N)

Finished with coulis

To Follow

Chicken and Mustard cream Sauce (G*,L*,N)

Pan fried chicken breast finished with mustard syrup and Splash of cream

Mexican Cod (G,L,V, N)

Baked Cod Topped with a tomato salsa and sour cream and chives With grated cheese and finished with crushed tortilla chips

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

Served with Yorkshire pudding and red wine & Port sauce

4 hour Braised Lamb Shank (G*,L)

Drizzled in mint gravy

Sausages with glazed onion and apple (V*,G*,L*,VE*, N)

served with gravy

Gammon Steak (G*,L*, N)

Served With a tangy sticky glaze, and wedges of fresh orange

All served with vegetables of the day

V* vegetarian, G*gluten free, L*lactose free, VE* vegan, N nut allergy

Please inform on ordering your dietary requirements

Grimscote Manor Hotel

Telephone- 01675 464 222

Email- info@grimscotemanor.co.uk



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.

Sunday Lunch Desserts 2025

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To Finish

Sticky Toffee Pudding {V, N}

Topped with toffee sauce and ice-cream

Banana Wraps {V, G*, N, L*, VE*}

light fluffy pancake filled with Nutella and bananas topped with lashings of fresh cream

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

Finished with Chantilly cream and light lemon short bread biscuit

Chocolate and Raspberry Luscious Tart (V, N)

Layers of chocolate and juicy raspberries

Irish Cream Cheese Cake (V, G*, L*, N)

Plum and Sloe Gin crumble (V*, G*, L*, VE*, N)

Topped with ice cream or lashings of cream

2 Courses

@ £28.50

3 Courses

@ £36.99

Pre orders to be collected 7 days prior

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