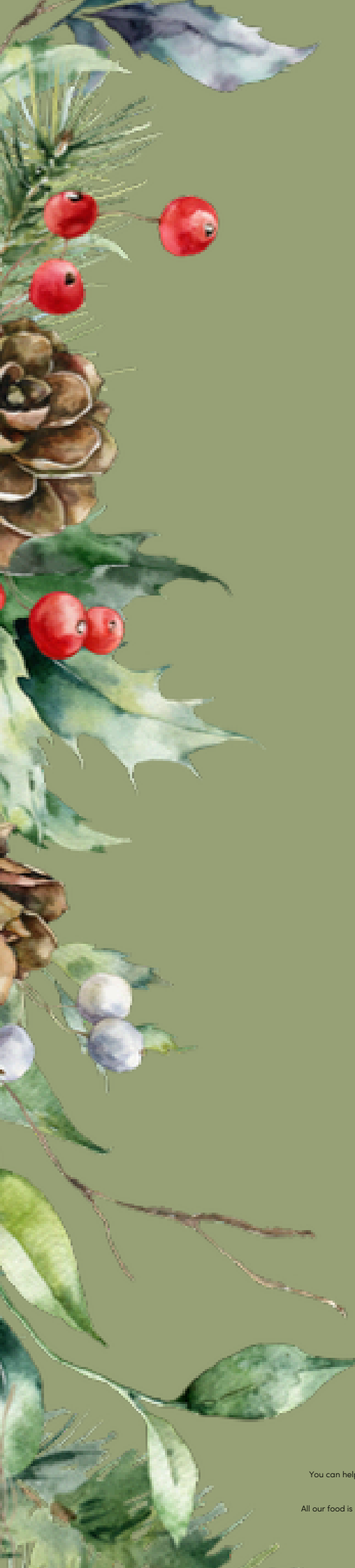




GRAND HOTEL

BIRMINGHAM

DOWNSTAIRS AT THE GRAND FESTIVE BUFFET MENU - £75.00 PER PERSON

PLATTERS

Honey Baked Ham
Plum & Ginger Chutney

Oak Smoked Salmon
Horseradish Crème Fraiche

Carpaccio of Maple Roasted Beetroot
Spiced Balsamic Ketchup (VE)

All served alongside, grissini, croutes and freshly baked breads

MAINS

Braised Leg of British Turkey
Cranberry Gravy

Fish Pie
Pollock, Hake, Cold Water Prawns, Fish Velouté, Puff Pastry

Plant Based Chicken Bubble & Squeak
Braised Cabbage & Potato, White wine Sauce (VE)

Maple & Miso Roasted Root Vegetables
Potatoes, Carrot, Squash & Swede, Spiced Maple Glaze (VE)

DESSERT

Dark Chocolate Mousse
Candied Orange & Amoretti

Christmas Pudding
Brandy Anglaise (VE)



DOWNSTAIRS

+ AT THE GRAND +

For Gluten Free & Vegan Dessert Alternatives (please ask for more details)

You can help us reduce waste when booking your Christmas party by choosing to skip the crackers and single use novelties – quote 'Green Christmas' when making your booking and instead we'll plant one tree for every ten guests.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you have a food allergy please speak to a member of staff before ordering. Full allergen information and a full list of ingredients is available. Prices include VAT at the current rate