

GRAND HOTEL

BIRMINGHAM

FESTIVE THREE-COURSE MENU INCLUDING CHAMPAGNE DRINKS RECEPTION & CRACKERS

THREE COURSES (SET MENU – ONE OPTION PER COURSE FOR ALL GUESTS SELECTED BY THE ORGANISER)
CHOICE MENU (THREE OPTIONS PER COURSE TO BE PRE-ORDERD) £10 SUPPLEMENT PER PERSON

STARTERS

Beetroot Cured Salmon, Pickled Cucumber and Fennel Slaw

Cheese & Onion, Toasted Goats Cheese, Balsamic onion and Chestnut

Terrine of Pressed Chicken, Celeriac Remoulade, Tarragon Mayonnaise

Curried Parsnip Soup, Apple Caramel (VE-GF)

MAINS

Holly Farm Turkey Roulade, Cranberry and Traditional Trimmings

Blade of Herford Beef, Truffle Mash, Greens and a Jus

Pan-Fried Seabass, Sea Vegetables and Fennel Cream

Pumpkin and Sage Ravioli, Wilted Spinach, Parmesan Cream (V)

DESSERTS

Traditional Christmas Pudding, Brandy Sauce

Spiced Pear Mousse, Pain d'Epices, Whipped Milk Chocolate

Chestnut Cream, Blackberry and Vanilla Tart

Selection of Local Cheese, Quince Jelly & Crackers

Vegan Dessert alternative (please ask for more details)

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