

GRAND HOTEL

BIRMINGHAM

BOWL / BUFFET MENU - £42 PER PERSON

LAND

Confit Ham Hock & Smoked Cheddar Macaroni
tomato chutney

Tandoori Style Chicken
lime, coriander, flat breads

Slow-cooked Chilli & Garlic Shin of Beef
coriander rice

Harissa Spiced Chicken
fennel, giant couscous

SEA

Panko-cruste Soft-shell Crab
ginger, ponzu dressing

Wok-fried Prawns
udon noodles, red peppers, soy sauce

Teriyaki Marinated Salmon
bok choy

Keralan Fish Curry
coconut rice, mint yoghurt

GARDEN

Saag Aloo
roasted potato and spinach curry (v)

Kung Pao Cauliflower
sesame, chillies, spring onions (v)

Pad Thai
stir fried rice noodles, tamarind and soy sauce (ve)

Wild Mushroom and Truffle Gnocchi
red pesto (v)



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SALADS

Rocket and Parmesan

Tomato & mozzarella (v)

Coleslaw (v)

Potato
wholegrain mustard (v)

Compressed Watermelon
feta cheese and mint (v)

DESSERTS

White and Dark Chocolate Mousse

Lemon Posset
raspberry compote

Hot Sticky Toffee Pudding
toffee sauce

Hot Bramley Apple and Blackberry

Selection of British Cheese
grapes, celery, chutney
(£3.50 supplement per person)

Please select five options from the above menu (4 hot, 1 salad) or (4 hot, 1 dessert)

Additional bowls available at £8.00 per bowl

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

