

GRAND HOTEL

BIRMINGHAM

THE GRAND EVENTS DINING MENU

THREE COURSES (SET MENU – ONE OPTION PER COURSE FOR ALL GUESTS SELECTED BY THE ORGANISER) £68 PER PERSON
CHOICE MENU (THREE OPTIONS PER COURSE TO BE PRE-ORDERED) £10 SUPPLEMENT PER PERSON

STARTERS

LAND

Ham Hock Terrine
piccalilli puree, chive emulsion, sourdough croute

Pressed Smoked Chicken
tarragon mayonnaise, roasted onion chutney, caperberries

Serrano Ham
green olive tapenade, morcilla crumb, piquillo peppers

Confit Gressingham Duck Rillettes *£4 supplement*
apple purée, pistachio crumb, gingerbread

SEA

Smoked Salmon
compressed cucumber, rye bread, horseradish & dill crème fraiche

Torched Mackerel
patty pan courgettes, nasturtium, buttermilk and citrus dressing

Crab Salad *£4 supplement*
brown crab mayonnaise, avocado puree, pickled mooli

Tuna Tataki *£5.50 supplement*
ponzu and coriander dressing, nashi pear, wasabi & spring onion

GARDEN

French Onion Soup
gruyere cheese crouton

Creamed Goat's Cheese
smoked almonds, watercress, beetroots, honey & late harvest vinegar dressing (v)

Basil-infused Burrata
heritage tomatoes, toasted brioche, candied hazelnuts (v)

Leek and Potato Soup
vinegar potato puffs (v)



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MAINS

LAND

Five-Hour Braised Hereford Beef
creamy mash, oyster mushroom, red wine jus

Roast Cotswold White Chicken
seasonal crushed potatoes, leeks, roast chicken jus

Braised Jimmy Butler Pork Belly
fondant potato, smoked bacon, BBQ spring onion

Lamb Rump £5 supplement
dauphinoise potatoes, cavolo nero, rosemary jus

Corn-fed Cotswold Chicken £5 supplement
pommes anna, charred baby leek, morel mushroom sauce

Pepper-crusting Herefordshire Beef Fillet £12 supplement
ale-cooked carrots, shallot puree, madeira jus

SEA

Sea Bass Fillet
celeriac fondant, poached salsify, caviar, white wine sauce

Loch Duart Salmon
horseradish crushed potatoes, salsa verde, tenderstem broccoli

Pan-seared Hake £5 supplement
Bombay potatoes, Kerala curry sauce, coriander oil

GARDEN

Black Olive Gnocchi
Jerusalem artichoke cream, wilted greens (v)

Wild Mushroom and Shallot Lasagne
tarragon & truffle cream sauce (v)

Orzo Pasta
roasted butternut squash, toasted pumpkin seeds, baby spinach (v)

Bombay Potato
Kerala sauce, onion and pomegranate raita (v)



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DESSERTS

Custard Tart
Seasonal berries, whipped white chocolate ganache (v)
(Gluten, Dairy, Lupin, Eggs)

Banoffee Petit Gâteau
Caramelised white chocolate crumb, Dulcey crèmeux (v)
(Gluten, Dairy, Lupin, Eggs)

Light Passionfruit Cheesecake
Passionfruit cream, fresh raspberries (v)
(Gluten, Dairy, Lupin, Sulphites, Eggs)

Dark Chocolate & Valrhona Gianduja Tart
Roasted Hazelnut (v)
(Nuts, Gluten, Dairy, Lupin, Eggs)

Selection of Cheeses £12 supplement
chutney, oatcakes

FREE-FROM DESSERTS

(Free-From all allergies except soya; alternative option for specific dietary needs only)

Chocolate & Salted Caramel Crèmeux
Seasonal berries
(Soya)

Passionfruit & Raspberry Pavlova
White chocolate cream
(No Allergens)

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

