

# 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 crémeux (v)*  
*(Gluten, Dairy, Lupin, Eggs)*

Baked Vanilla 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*

