

GRAND HOTEL

BIRMINGHAM

BANQUETING MENU

Starter

Red Pesto marinated burrata, cantaloupe melon, olive & prosciutto

Ham hock & pea terrine, apple & cider chutney, ciabatta crisp

Chicken liver and brandy parfait, beetroot ketchup, sourdough & herb crumb, port caramel

Gravadlax of Scottish salmon, Bitter leaves, pink grapefruit, cucumber

Heritage tomato & sweet potato soup, Basil pesto croutons

Main Course

Roasted Cornfed chicken breast, Dijon champ mashed potato, braised carrot, mushroom & sweet wine cream.

12 hour braised feather blade of beef, Truffle whipped potatoes, roasted celeriac, red wine jus

Aubergine Moussaka, Tomato Fondu, basil, olive & lemon dressing

Apple Juice Braised Pork Belly, roasted hispi, fondant potato, apple and grain mustard sauce.

Seared Gilt Head Bream, Dill & caper crushed potato, cherry tomato and basil sauce vierge



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.

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Dessert

Toasted Vanilla & seasonal berry petit gateaux, champagne, white chocolate crumb

The Grand 'Smores', Burnt marshmallow, chocolate shortbread, dark chocolate cremeux

Miso caramel tart, whipped yoghurt, seasonal berries

Coconut & exotic fruit torte, Lime tuille, spiced pineapple pate de fruit

Plant based lemon mousse, Raspberry compote & glaze, freeze dried raspberry crumble



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