

# GRAND HOTEL

## BIRMINGHAM

### CABARET & CABERNET MENU

THREE COURSES & GLASS OF PROSECCO - £45 PER PERSON

#### STARTERS

Celeriac Velouté (G/MI/C)  
*Pumpnickel Croutons, Truffle oil*

Smoked Duck Breast (C/M/SD)  
*Celery, Grape, Bitter Leaves*

Salt and Pepper Squid (G/MO)  
*Chilli Jam, Spring onion, Lemon*

King Scallops (G/MP/MI/S/E)  
*Comté, Smoked Sausage, Parmesan*  
(£5 supplement)

#### MAINS

Chicken & Pancetta Ballontine (MI/C/S/E/SD)  
*White Truffle Farce, Celeriac, Morels*

Roasted Halibut (MI/F/S/SD)  
*Chateau Potatoes, Leek, Jus Gras*

Pumpkin & Sage Gnocchi (MI/S/SD)  
*Clawson's Reserve Stilton Cream, Pumpkin Seed*

Braised Ox Cheek (G/E/MI/C/SD/M)  
*Mustard Mash, Cavolo Nero, Sauce Bourignon*  
(£7 supplement)

#### DESSERTS

Crème Brulée (G/E/MI/S)  
*Stem Ginger Biscuit*

Chocolate Torte (S)  
*Banana & Passionfruit*

Croissant Butter Pudding (G/S/E/MI)  
*Crème Anglaise*

Selection of British & French Cheeses (G/MI/SD/C)  
*Millers' Artisan Biscuits, Apricot Chutney*  
(£6 supplement)



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