



Dinner Menu

Three courses - £42.00

Canapés on arrival

Starters

Soup

Jerusalem Artichoke, Truffle Crème Fraiche, Artichoke Crisp

Ballotine

Smoked Mackerel, Pickled Vegetables, Chicory

Beetroot

Three ways: Goat Cheese, Walnut Crumb, Pomegranate

Terrine

Smoked Chicken,
Poached Pear, Chestnut, Rhubarb

Game

Game Leg Rillettes,
Thyme Barley Risotto, Baby Carrots, Turnip

Mains

Lamb

Roast Cornish Cannon, Confit Potato,
Vegetable Arabesque, Baby Leaf Spinach, Cumin & Chili Oil

Duo Of Beef

Rump & Blade, Horseradish Whipped Potatoes,
Rainbow Carrots, Curly Kale, Thyme Jus

Chicken

Roast Corn-fed supreme,
Leek Royal Potato, Truffle Green Beans, Shallot Jus

Sea Bass

Pan Fried, Lemon Grass
Egg Noodles, Pak Choi, Bean Sprouts

Cod

Baked Fillet, Crab & Parsley Risotto,
Confit Vine Tomato, Roast Fennel, Lemon & Dill Butter Sauce

Nuthurst Grange Lane, Hockley Heath, Solihull – B94 5NL

To book telephone: 01564 783 972 & select option 1
or email: info@nuthurst-grange.co.uk

General Manager – Apo Ozdamar

Head Chef – Matthew Beecham