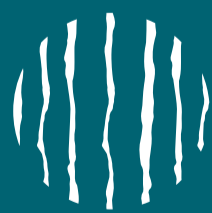


TDHF MENU



GRILL
CLAYTON HOTEL BIRMINGHAM

STARTERS

Soup of the Day (VE, GF)

Soup of the day served with warm bread roll and butter or plant-based spread (GF bread roll available)

(12)

Spiced & Roasted Sweet Potato and Peppers (V, VE, GF)

Vegan feta, baby leaf salad, sundried tomato pesto

(6, 7, 8, 9, 11, 12, 13)

Grilled Lamb Kofta

Harissa flatbread, yoghurt, cucumber, mint and pomegranate

(6-wheat, 7,12,13)

MAINS

Grilled Plant Sausages (VE)

lentil, bean, tomato & herb casserole with toasted sourdough smothered in melted Mexicana "cheese"

(6-wheat,8,12,13)

Fish & Chips

Mushy peas, lemon, tartare sauce

(3-cod, 6, 9, 11, 13)

Grilled Chicken Breast (GF, HALAL)

roasted tomato, crispy rosemary polenta, confit garlic ketchup, dressed rocket salad

(12, 13)

DESSERTS

Chocolate Orange Brownie, (VE, GF)

Chocolate ice cream

(8)

Fresh Fruit Salad (VE, GF)

and sorbet (VE, GF) or ice cream (7)

Blackcurrant Cream Slice (VE, GF)

Fruit compote

(8)

ALLERGEN INDEX

No. 1&2 Shellfish. **No. 3** Fish. **No. 4** Peanuts. **No. 5** Nuts. **No. 6** Cereals containing gluten. **No. 7** Milk. **No. 8** Soya. **No. 9** Sulphur dioxide. **No. 10** Sesame seeds. **No. 11** Egg. **No. 12** Celery and celeriac. **No. 13** Mustard. **No. 14** Lupin