

# Sit Down Menu (set menu)

Please select one dish per course, excluding dietary requirements:

## Starter:

- Home Cured Salmon Gravavlax with Horseradish Cream & Beetroot Tart
- Smoked Mackerel pate with pickled cucumber, crostini
- Goat's Cheese Soufflé, Pear & Walnut Salad (v)
- Cassoulet of Wild mushroom on Toasted sourdough and rocket salad (v)
- Goats Cheese & Creamed Leek Filo Parcels with Tomato & Mint Dressing (v)
- Pea & Mint Soup (v)
- Wild Mushroom Soup (v)
- Tomato & Basil Soup (v)
- Leek and Potato soup (v)
- Chicken Liver Parfait with Toasted Brioche
- Poached Chicken Salad with Lentils
- Confit Duck Salad with Watercress, Bean Sprouts and Oriental Dressing
- Buffalo Mozzarella and Plum Tomato Tart with Wild Rocket (v)
- Potted Gloucester old spot pork, caramelised apple, homemade toasted bread

## Main:

- Fricassee of Chicken with Lyonnaise Potato
- Grilled Chicken with Chestnut Mushroom, Pancetta, Roasted Shallots & Red Wine Jus Slow Braised
- Cajun Spiced Chicken Breast, avocado, Green salad, lime and chilli Dressing
- Free Range Chicken Cream Leeks and Tarragon
- Roast Loin of Pork with Roast Potatoes
- Pork tenderloin with roast onion marmalade
- Roast Scotch Sirloin of Beef with Yorkshire Pudding and Red Wine Jus (served medium, minimum 25 )
- Slow braised Scotch beef, with Horseradish Dumpling
- Rump of lamb with roasted rooted vegetables.
- Confit Duck leg with orange sauce
- Pan Fried Sea Bass Smoked Paprika, Leeks and Chorizo, Creamed Potatoes
- Seared Sea Trout with Spinach, Citrus Vinaigrette
- Pan roasted teriyaki Salmon with jasmine rice.
- Open Tart of Polenta with Char-grilled Vegetables and Pesto Dressing (v)
- Aubergine and Black Bean Chilli with Potato Gnocchi and Sour Cream (v)
- Sweet Potato and Artichoke Strudel (v)
- Pan Fried Wild Mushrooms with Sage and Cider Cream (v)
- Wild Mushroom Pie with Wilted Spinach (v)
- Pan Roasted Potato, Parsnip and Wild Rice Cake with Beetroot Relish and Cider Cream (v)
- Chana Masala with Cumin Scented Rice (vegan)

## Dessert:

- Vanilla Crème Brûlée
- Raspberry Crème Brulee with Mascarpone
- Strawberry Shortbread with Balsamic Ice Cream
- Choux Swan with Chocolate & Brandy Sauce
- Chocolate Truffle with Grand Marnier Anglaise
- Lemon Tart with Raspberries
- Summer Pudding with Clotted Cream
- Chocolate Brownie, Pistachio Ice Cream with Black Cherries
- Sticky toffee pudding with Caramel Sauce and Vanilla ice-cream
- Bread and Butter Pudding Sauce Anglaise

## Special Selection Menu Options (Price on request)

- Medallions of Beef with Green Peppercorn and Thyme Sauce
- Fillet of Scotch Beef with Wild Mushroom Gratin
- Halibut with Sauce Veronique
- Fillet of Wild Bass with Venus Clams
- Pan Roasted Venison with Poached Pear and Chocolate Oil
- Slow Braised Ox Cheek with Onion Rings and Red Wine

## Canapes

- |  |       |  |       |
|--|-------|--|-------|
| <input type="checkbox"/> Smoked Salmon and Dill Blinis   | £1.75 | <input type="checkbox"/> Smoked Salmon and Dill Blinis                 | £1.75 |
| <input type="checkbox"/> Welsh Rarebit Tartlets  | £1.50 | <input type="checkbox"/> Welsh Rarebit Tartlets                        | £1.50 |
| <input type="checkbox"/> Thai Prawn with Mango   | £1.90 | <input type="checkbox"/> Thai Prawn with Mango                         | £1.90 |
| <input type="checkbox"/> Galia Melon with Parma Ham  | £1.60 | <input type="checkbox"/> Galia Melon with Parma Ham                    | £1.60 |
| <input type="checkbox"/> Goat's Cheese and sun-dried Tomato Filo Purse                                     | £1.95 | <input type="checkbox"/> Barquette of Smoked Duck with Avocado         | £2.15 |
| <input type="checkbox"/> Mini Beef Burgers   | £3.00 | <input type="checkbox"/> Satay Chicken                                 | £2.15 |
| <input type="checkbox"/> Mini Quiche   | £2.60 | <input type="checkbox"/> Mini Toffee Apples                            | £1.95 |
| <input type="checkbox"/> Deep Fried Vegetables in Tempura Batter with Roasted Garlic Dressing <sup>3</sup> | £1.95 | <input type="checkbox"/> Rolled Smoked Duck with Cucumber & Plum Sauce | £2.25 |

Grim's Dyke Hotel, Old Redding, Harrow Weald, Middlesex, HA3 6SH SAT NAV: HA36SE  
020 8385 3100

[www.grimsdyke.com](http://www.grimsdyke.com)

Email: [clairewallis@grimsdyke.com](mailto:clairewallis@grimsdyke.com) or [katiedines@grimsdyke.com](mailto:katiedines@grimsdyke.com)