

Private Dining

What we offer.....

This wonderful setting of the hotel at Old Redding, Harrow Weald, is just one reason why you would want to celebrate an occasion with us.

From Anniversaries, Corporate Dinners, Bar Mitzvah's, Christening/Communions and many more, this is a great venue for your event.

Whether you choose to use the Grims Dyke to enjoy the grounds, do some team building, explore, unwind or celebrate an occasion there are plenty of options for you to choose. Reception drinks, sit down meal, evening entertainment.

Sit Down Meal (set choices)
From £45.00 per person

Music Room: Min: 40 / Max: 88
Drawing Room: Min: 20 / Max 40

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

www.grimsdyke.com

Email: katiedines@grimsdyke.com

Our Banqueting Rooms...

The banqueting suites of the main house are steeped in heritage and culture, which combine to provide timeless grandeur for your memorable occasions. We have two banqueting suites to choose from, and when you hire our venue for your private party you get a guaranteed high level of service and a commitment ensuring each occasion held at the Grim's Dyke is a success.

Music Room

This is the largest and most impressive room in the house, with its many features including a floor to ceiling carved Alabaster fireplace and lofty minstrels gallery. It provides the perfect setting for any occasion.

Capacity:

Sit Down – 40 Min / 88 Max

Dinner Dance – 60 Max

Evening Function/Buffer – 120 Max

Drawing Room

This attractive room with original oak panelling was Gilbert's Dining Room featuring an inglenook fireplace and overlooking the Croquet lawn.

Capacity:

Sit Down – 20 Min / 40 Max

Dinner Dance – N/A

Buffer – 25 Max

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Those Little Extras...

Depending on the event/occasion you are planning there are additional extras to add to make the day extra special.

- **Welcome Drinks**

Enjoy drinks as your guests arrive inside the library bar or outside in the beautiful grounds

- **Canapes**

Enjoy some light delicious surprises before the main event.

- **Wine**

We have a well-stocked cellar and our restaurant manager is happy to advise & recommend.

- **Accommodation**

Make the most out of the hotel stay for the night with your guests. Special room rates are offered at the time of booking your event with us.

- **Entertainment**

We are well known for our fantastic entertainment programme that is spread throughout the year, perhaps you would like to book one exclusively. Comedy Dinners, Gilbert & Sullivan Opera Dinners, Jazz & plenty more!



Sit Down Menu

Please select three choices per course, these will need to be pre ordered to the day of your event

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

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