



Grim's Dyke Hotel  
LONDON



## FESTIVE MENU

### STARTERS

ROASTED BUTTERNUT SQUASH AND ROSEMARY SOUP (V)

BREADED HAM HOCK CROQUETS WITH CELERIAC REMOULADE AND APPLE SALAD

POACHED SALMON AND PRAWN TERRINE WRAPPED IN SMOKED SALMON

TRIO OF MELON WITH PICKLED GINGER AND POPPY SEED DRESSING | V

### MAINS

TRADITIONAL ROASTED BRONZE TURKEY

LEMON AND THYME STUFFING, CHIPOLATA WRAPPED IN PANCETTA

GRILLED FILLET OF HAKE WITH CRUSHED NEW POTATOES, GARLIC AND PRAWN,  
PARSLEY BUTTER SAUCE

WILD MUSHROOM AND SPINACH RISOTTO WITH TRUFFLE OIL, ROCKET SALAD,  
PARMESAN CRISP | V

SLOW BRAISED BRISKET OF BEEF COOKED IN RICK RED WINE JUS, WITH HORSERADISH  
CREAMED POTATO, GREEN BEANS AND CURLY KALE

### DESSERT

TRADITIONAL CHRISTMAS PUDDING, WINTER BERRY COMPOTE & VANILLA CUSTARD

HOMEMADE LEMON TART WITH FRUIT COULIS AND STRAWBERRIES

DARK CHOCOLATE MARQUISE WITH GRAND MARNIER ANGLAISE

SELECTION OF ICE CREAMS AND SORBETS | GF

GF | GLUTEN FREE

V | VEGETARIAN

VE | VEGAN

FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.

