



Grim's Dyke Hotel
LONDON



FESTIVE MENU

STARTERS

LIGHTLY SPICED BUTTERNUT SQUASH AND COCONUT SOUP (V)

SAUTEED WILD MUSHROOMS ON GARLIC SOURDOUGH (V)

SRI LANKAN FISH CAKES WITH CHILLI DIPPING SAUCE

CRISPY DUCK SPRING ROLLS WITH BARBEQUE SAUCE

MAINS

TRADITIONAL ROASTED BRONZE TURKEY
LEMON AND THYME STUFFING, CHIPOLATA WRAPPED IN PANCETTA

PAN ROASTED SEA BASS WITH CHORIZO, SAUTEED NEW POTATOES
AND WILTED SPINACH

TRADITIONAL BEEF STEW, RED WINE AND HERB DUMPLING

PLANT BASED THAI CURRY WITH SCENTED RICE (VE)

DESSERT

STICKY TOFFEE PUDDING WITH BANANA PRALINE AND VANILLA ICE CREAM

BISCOFF CHEESECAKE WITH CARAMEL SAUCE

PISTACHIO AND GRIOTTENES BRÛLÉE

TRADITIONAL CHRISTMAS PUDDING WITH RUM ANGLAISE

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.

