



Grim's Dyke Hotel
LONDON

Sample Banqueting Menu

Starters

Lightly Spiced Butternut Squash and Coconut Soup with Homemade Bread

Oriental Duck Salad

Crispy Duck with Bean Shoots, Spring Onion, English Watercress, Radish and Sesame

Home Cured Gin and Maple Scotch Salmon with Buttermilk Pancakes and Crème Fraiche

Goats Cheese Soufflé with Poached Pears, Walnut and Roquette Salad with Basaltic Glaze

Tartlet Of Mozzarella and Plum Tomato with Pesto and Roquette

Sri Lankan Fish Cakes with Sweet Chilli Dip

Croquette Of Chicken on Caesar Salad

Mains

Traditional Scotch Sirloin with Yorkshire Pudding, Watercress and Red Wine Gravy

Pan Roasted Sea Bass Fillet with Warm Salad of New Potato and Chorizo

Grilled Chicken Breast with Pancetta and Mushroom Jus with Fondant Potato

Wild Mushroom Pie with Creamed Potato Wilted Spinach and Lemon Butter Sauce

Roast Rump of Welsh Lamb with Dauphinois, Roast Vegetables and Thyme Infused Jus

Seared Salmon, With Crushed New Potato Cake, Wilted Greens and Sorrel Sauce

Desserts

Pistachio And Griottines Brûlée with Shortbread Biscuit

Chocolate Brownie with Pistachio Ice Cream and Warm Black Cherries

Bueno Cheesecake with Caramel Sauce

Banana Tarte Tatin with Salted Caramel Ice Cream

Baked Lemon Tart with Fresh Raspberries and Raspberry Purée

Sticky Toffee Pudding with Vanilla Ice Cream