



Grim's Dyke Hotel
LONDON



Dinner Menu

VALENTINE'S DAY



Starters

Gin Cured Salmon on Buttermilk Pancake with Crème Fraiche

Goats Cheese Soufflé, Pear and Walnut Salad with a Balsamic Dressing (V)

Oriental Crispy Duck Salad with Watercress, Radish and Spring Onion Oriental Dressing (GF)

Lightly Spiced Butternut Squash and Coconut Soup (VE)

Mains

Wilted Spinach and Paneer Filled Chicken Breast with Korma Sauce and Cumin Rice (GF)

Pan Roasted Fillet Steak, Wild Mushroom Gratin, Dauphinoise Potato and a Red Wine & Thyme Jus (GF)

Wild Mushroom Pie, Creamed Potato, Wilted Greens and Butter Sauce (V)

Pan Roasted Sea Bass with Black Olive Crust and Crushed New Potato

Vegetarian Wellington with Tomato and Basil Sauce and Root Vegetables (VE)

Desserts

Pistachio & Griottines Brulee (GF)

Citrus Soufflé with Hot Chocolate Ice Cream

Passion Fruit and White Chocolate Cheesecake with Orange Sorbet

Chocolate Brownie with Raspberries and Vanilla Ice Cream (VE)

