



Grim's Dyke Hotel LONDON

The hotel has an excellent reputation for food. Our food is freshly prepared on the premises by our team of chefs. This gives us the flexibility to create a menu to suit your tastes. Initially we will ask you for your food preferences so we can prepare a menu to suit your tastes and budget. We will work with you to agree your perfect menu. We realise that it is of course helpful to have some idea of the food we offer for some inspiration. Below is a sample menu.

When choosing your menu you can choose a maximum of three starters, three main courses and two desserts. This will need to include dietary requirements such as a vegetarian option. These will need to be pre-ordered for the day of your event.

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, Murder Mystery, Jazz & plenty more!



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

Searred 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