







CHRISTMAS DAY

£139 Adult | £69 Child

DEMITASSE

Jerusalem Artichoke Soup with Truffle Oil (V) (GF)

~~~

Lightly Spiced Butternut Squash and Coconut Soup (VE) (GF)

#### **STARTERS**

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

~~~

Smoked Salmon Mousse with Crème Fraiche and Dil (GF)

~~~

Pan Roasted Wild Mushrooms in Cream Sauce on Garlic Sourdough with Dressed Rocket (V)

~~~

Parsnip Crisps with Avocado and Pink Grapefruit Salad (VE) (GF)

MAINS

10oz Chargrilled Scotch Sirloin served with Wild Mushroom and Peppercorn Sauce, Roast Potatoes, Lemon Scented Brussel Sprouts, Braised Savoy Cabbage and Slow Roasted Carrots

~~~

Traditional Roast Bronze Turkey

served with Lemon & Thyme Stuffing, Roast Potatoes, Lemon Scented Brussel Sprouts, Braised Savoy Cabbage and Slow Roasted Carrots

~~~

Chestnut & Mushroom Vegetable Wellington served with Sage & Onion Stuffing, Roast Potatoes, Lemon Scented Brussel Sprouts, Braised Savoy Cabbage and Slow Roasted Carrots (VE)

~~~

Pan Roasted Stone Bass served with Garlic Tiger Prawns, Creamed Potatoes and Wilted Greens (GF)

## **DESSERTS**

Assiette of Desserts Christmas pudding, Clementine Tartlet, Gateaux Opera

~~~

Selection of British Isle Cheeses with Quince jelly, Homemade bread and Wafer biscuits

~~~

Pineapple and Ginger Parfait (VE)

Tea, Coffee & Petit Fours

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

www.grimsdyke.com | 020 8385 3100 | reservations@grimsdyke.com