



Grim's Dyke Hotel
LONDON

FESTIVE ENTERTAINMENT EVENT MENU

Pre Orders Required by 1st December

STARTERS

Lightly spiced butternut squash and coconut soup (VE) (GF)

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Mushroom Pate served on Toasted Homemade Bread (VE)

### MAINS

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

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Flash Fried Seabass
served with artichoke puree, wilted greens and crushed new potato cake (GF)

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

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Roasted Cauliflower Linguine
served with Cauliflower, Almond & Vegan Parmesan (VE)

DESSERTS

Chocolate and cherry Black Forrest roulade

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Vanilla crème brulee

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Pineapple & Ginger Parfait (VE)

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Christmas Pudding with Brandy Sauce

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Selection of Ice Creams and Sorbets (VE*)

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

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

