



Grim's Dyke Hotel
LONDON

FESTIVE PRIVATE DINING

2 Courses - £39.00 | 3 Courses - £49.00
Pre Orders Required, 3 choices per course maximum

STARTERS

Lightly Spiced Butternut Squash and Coconut Soup (VE)

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Tofu & Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (VE)

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Smoked Salmon Mousse with Crème Fraiche and Dil (GF)

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

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

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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Pan Roasted Chicken Breast

served with Madeira and Wild Mushroom Sauce, Dauphinoise Potato

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Chestnut, Mushroom and Vegetable Wellington

served with lemon butter sauce served, Sage & Onion Stuffing, Roast Potatoes,  
Lemon Scented Brussel Sprouts, Braised Savoy Cabbage and Slow Roasted Carrots (VE)

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Sweet Potato, Leek and Artichoke Strudel with Tomato and Mediterranean Vegetable Sauce (VE)

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

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Mushroom Tart with Onion Gravy and Creamed Potato (VE)

DESSERTS

Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice cream

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Chocolate and Cherry Black Forrest Roulade

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Vanilla Crème Brulee

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Biscoff Cheesecake with Caramel Sauce

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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*)

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Selection of 3 British Isle Cheeses with Crackers, Chutney, Sliced Apple & Grapes

## Tea, Coffee & Petit Fours

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

**2 Course options are starter/ main or main/ dessert**  
**Booking must have the same courses**

**[www.grimsdyke.com](http://www.grimsdyke.com) | 020 8385 3100**  
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