



Grim's Dyke Hotel
LONDON

FESTIVE PRIVATE DINING MENU

Pre Orders Required one month prior to event date
(2 starters, 3 mains, 2 desserts)

please consider dietary requirements when making your selections

STARTERS

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

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Heritage Beetroot Salad with Burrata & Pickled Walnuts (V) (N) (GF)

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

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North Atlantic Prawns bound in Classic Mary Rose on Shortcrust Tartlet

### MAINS

Traditional Roast Bronze Turkey with Lemon & Thyme Stuffing, Roast Potatoes,  
Lemon Scented Brussels Sprouts, Honey & Mustard Roasted Parsnips,  
Braised Savoy Cabbage & Slow Roasted Carrots

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Pan Fried Sea Bass with Soy Sauce Meringue & Pak Choi Cauliflower

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Confit Duck Leg with Braised Red Cabbage & Peppercorn Sauce

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Wild Mushroom & Chestnut Pithivier on Wilted Spinach with Creamed Potatoes (V) (N)

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Corn Fed Chicken Breast with Wild Mushrooms, Leeks & Roasted Potatoes

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Kerelan Aviyal Curry with Winter Root Vegetables & Delicate Coconut Milk Broth (VE)

DESSERTS

Chocolate Brownie & Warm Black Cherries with Pistachio Ice-Cream (N)

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Spiced Plum Crumble with Vanilla Ice-Cream

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Apple Cranberry & Pecan Strudel (N)

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Christmas Pudding with Brandy Sauce

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Salted Caramel & Chocolate Cake with Vanilla Ice-Cream (VE)

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