



Grim's Dyke Hotel

LONDON

Traditional Dining Package

£59 per person

The package includes the following:

Exclusive hire of your chosen banqueting suite for four hours

White table linen, napkins, cutlery and glassware

Three course sit-down menu

Jugs of iced water for each table

Dedicated Duty Manager and banqueting staff

Events coordinator to help plan your event

VAT included

We recognise your event is a special occasion. We would advise that you discuss with our team the event before inviting your guests so we can ensure the timings, drinks, menu content and room layout are perfect for you.

Service

We will provide a dedicated team to look after you and your guests on the day.

Food

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.

Below we have prepared a sample menu, based on menu choices that have been very popular and received great feedback over the years. Should you wish to adjust the menus or have favourite dishes of your own, please speak to our team.

When choosing your menu you can choose a maximum of two starters, three main courses and two desserts. Please consider any dietary requirements your guests may have.

Depending on the event/occasion you are planning there are additional extras to add to make the day extra special.



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Reception drinks

Dependent on the time of year you may wish to greet your guests in the wonderful gardens or terrace. We can advise on selection of aperitifs, sparkling wines or soft drinks. Please discuss with our team to work into your schedule and for pricing.

Wines & other drinks

We have a strong relationship with some excellent suppliers and can advise on the right wines and drinks to accompany your meal

Room and room layout

We have three beautiful rooms available. It's also important to consider the table plan before inviting your guests. Our team can assist and suggest the best options.

Décor

If you need help with arranging decorations we can advise and have some great local contacts from chair covers to flowers.

Entertainment

Live entertainment can be a great addition, whether it's a pianist or DJ. Please let us know and we can advise and help plan this into your schedule.

**not all of our rooms are suitable for live entertainment.*

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.



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SAMPLE MENU

Starters

Lightly Spiced Butternut Squash and Coconut Soup with Homemade Bread (VE)

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

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 (V)

Tartlet Of Mozzarella and Plum Tomato with Pesto and Roquette (V)

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 (Minimum order 20)

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 (V)

Roast Rump of Welsh Lamb with Dauphinois, Roast Vegetables and Thyme Infused Jus (£5.00 per person supplement)

Seared 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

Vanilla Cheesecake with Caramel Sauce

Banana Tarte Tatin with Salted Caramel Ice Cream

Baked Lemon Tart with Fresh Raspberries and Raspberry Coulis

(V) = vegetarian option. (VE) = vegan option.

Although we try to ensure our dishes are nut-free we cannot guarantee our dishes from trace of nuts.

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