



Grim's Dyke Hotel
LONDON

FESTIVE PARTY NIGHTS MENU

Pre Orders Required one month prior to event date
please consider dietary requirements when making your selections

STARTERS

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

~~~~~

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

~~~~~

Oriental Crispy Duck Salad, bean shoots, spring onion, English watercress, radish, sesame

~~~~~

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

~~~~~

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

~~~~~

Confit Duck Leg with Braised Red Cabbage & Peppercorn Sauce

~~~~~

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

~~~~~

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

~~~~~

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

DESSERTS

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

~~~~~

Spiced Plum Crumble with Vanilla Ice-Cream

~~~~~

Apple Cranberry & Pecan Strudel (N)

~~~~~

Christmas Pudding with Brandy Sauce

~~~~~

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

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