



Grim's Dyke Hotel
LONDON

FESTIVE RESTAURANT MENU (SAMPLE)

Two courses £29.95 Three courses £36.95

STARTERS

Lightly Spiced Butternut Squash & Coconut Soup, Homemade Bread Rolls (VE) (GF)

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Chicken Liver Parfait & Cherry Jammy Dodgers

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Heritage Beetroot Salad with Burrata and 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 in Classic Mary Rose on Shortcrust Tartlet

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Home Cured Salmon Gravavlax with Buttermilk Pancakes and Crème Fraiche

### 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 Potato (V) (N)

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Corn Fed Chicken Breast with Wild Mushrooms & Leeks, Roast Potatoes & Seasonal Vegetables

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

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Traditional Beer Battered Haddock, Fat Chips, Mushy Peas

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8oz Char-Grilled Scotch Sirloin, Mushroom, Tomato, Fat Chips, Peppercorn Sauce (GF)

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Roasted Rump of Welsh Lamb, Roast Potatoes & Seasonal Vegetables

### DESSERTS

Chocolate Brownie & Warm Black Cherries with Pistachio Ice-Cream

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Traditional Sherry Trifle

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Spiced Plum Crumble with Vanilla Ice-Cream

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Apple, Cranberry & Pecan Strudel with Vanilla Sauce

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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