



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 and coconut soup (VE) (GF)

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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 (GF)

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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 Honey and Roasted Parsnips

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

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Confit Duck Leg with Braised Red Cabbage and 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 and Leeks

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Thai Green Curry, Basmati Rice (VE)

DESSERTS

Chocolate Brownie & warm black cherries with pistachio ice cream

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Spiced Plum Crumble with Vanilla-Ice Cream

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Apple Cranberry and Pecan Strudel with Vanilla Ice-Cream

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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

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