



Grim's Dyke Hotel
LONDON

SAMPLE FESTIVE SUNDAY LUNCH MENU

29th December

Two courses £29.95 Three courses £36.95

STARTERS

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

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North Atlantic Prawns in Classic Mary Rose on Shortcrust Tartlet

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Home Cured Salmon Gravadlax 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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Wild Mushroom & Chestnut Pithivier on Wilted Spinach with Creamed Potato (V) (N)

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28 Day Aged Traditional Roast Scotch Sirloin, roast potatoes, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding, red wine jus

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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

#### FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. GF & VE options or substitutions available for most dishes.