



Grim's Dyke Hotel  
LONDON

## *Festive Private Dining*

### *Menu*

#### *Starters*

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

*or*

*Smoked Salmon with Crème Fraiche, Lime & Dill*

#### *Main Course*

*Traditional Roast Bronze Turkey with Lemon & Thyme Stuffing  
served with roast potatoes and seasonal vegetables*

*or*

*Grilled Sea Bass with Crispy Okra Fingers, Coconut Rice & Dhal Sauce*

*or*

*Stuffed Butternut Squash with Rice, Black Beans, Corn & Spinach (VE/GF)*

#### *Desserts*

*Christmas Pudding with Brandy Sauce*

*or*

*Raspberry & Gin Cheesecake (VE/GF)*

*VE- Vegan/ GF- Gluten Free*



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