



Grim's Dyke Hotel
LONDON

Festive Private Dining

Menu

Starters

Lightly Spiced Parnip & Apple 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

*Pan Roasted Filet of Sea Bass with Artichoke Puree, Seasonal Green Vegetables
& Red Wine Fish Sauce*

or

Roasted Butternut Squash, stuffed with rice, black beans & spinach, corn ribs (VE) (GF)

Desserts

Christmas Pudding with Brandy Sauce

or

Chocolate Brownie, warm black cherries, pistachio ice cream

VE- Vegan/ GF-Gluten Free

