



Grim's Dyke Hotel
LONDON

SAMPLE FESTIVE RESTAURANT MENU

£27.95 two courses, £36.95 three courses

Starters

Soup of the Day, homemade bread (VE) (N*) (GF*)

North Atlantic Prawns, Mary Rose, avocado, micro herbs, shortcrust tartlet (GF*)

Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (GF*)

Beef Brisket Croquettes, horseradish cream

Smoked Salmon, crème fraiche, lime, dill

Marinated Mushroom Salad, crème fraiche, parmesan wafer (GF)

Mains

8oz Char-Grilled Scotch Sirloin, fat cut chips, thyme roasted tomato, sautéed mushroom, peppercorn sauce (GF)

Traditional Roast Bronze Turkey, Lemon & Thyme Stuffing, Bacon wrapped Chipolata, Roast Potatoes, Lemon Scented Brussels Sprouts, Honey & Mustard Roasted Parsnips, Braised Savoy Cabbage & Slow Roasted Carrots (GF*)

Grilled Chicken Breast, wild mushroom & baby leeks

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

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

Traditional Beer Battered Haddock, fat chips, mushy peas

Desserts

Black Forest Roulade

Christmas Pudding, Brandy Sauce

Spiced Apple & Cranberry Crumble, Vanilla Ice Cream

Baileys Crème Brulee, Shortbread Star

Raspberry & Gin Cheesecake (VE/GF)



(VE) Suitable for Vegans

(V) Suitable for Vegetarians

(N) Contains Nuts

(GF) Suitable for Gluten Free

(*) Option Available

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.