Grim's Dyke Hotel
LONDON

Festive Restaurant Menu

Sample

Due to the seasonal availability of fresh produce, all menus are subject to change. Should any amendments be necessary, a similar alternative of equal quality and value will be provided.

Served between 12.30pm-2.30pm & 6pm-9pm

£27.95 two course, £35.95 three course

First Course

Croxton Manor Mature Cheddar Cheese Souffle, Poached Pear (V)

Lightly Spiced Parsnip & Apple Soup (VE) (GF)

Garlic & Thyme Chicken Roulade, Spiced Plum Chutney

Gin Cured Smoked Salmon, Homemade Walnut Bread

Roast Mushroom Pate, Rosemary Focaccia (V)

Second Course

Roast Cauliflower & Spiced Chickpea Pie, White Onion Sauce (V)

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

Spiced Fillet of Seabass, Artichoke Velouté, Winter Vegetables (GF)

Grilled Chicken Breast “Bonne Femme”, wild mushroom, white wine cream, Winter Vegetables

Slow Cooked Beef in Red Wine, Winter Vegetables, Horseradish Dumpling

Sweet Potato Cake, butternut squash, homemade tomato sauce (VE) (GF)

Third Course

Black Forest Roulade, Kirsch Cream (V) (GF)

Christmas Pudding, Brandy Sauce (V)

Biscoff Cheesecake, Speculoos Ice Cream (VE)

Pear Mousse, Diced Pear, Almond Sponge, Salted Caramel Ice Cream (N)

Chocolate Brownie, Vanilla Ice Cream (V)

To Finish

Tea, Coffee & Mince Pies

(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.