

**GRIND**

## Christmas at the Grind...

We've been bringing in the festive season for a few years now, and we're pretty good at it - if we say so ourselves.

Christmas at the Grind is a little different to what you might be used to - there'll be less cold turkey, more Espresso Martinis. This year's Christmas menu is our best ever, with great food and drinks to help you bring in the festivities - and the new year.

We'll see you at the Grind.



# Christmas Menu.

Add a glass of prosecco on arrival.  
5.- per head

## 45.- per head

*Plated style, select one dish from each course.*

### Meats, cheeses, served on arrival.

*Optional 5.- per head*

Selection of British cured meats and cheese served with chutney and seeded crackers.

### Starters.

Salmon tartare, taro chips, wasabi mayo <sup>GF</sup>

Chorizo meatballs, dates, tomato, parsley, dill <sup>GF</sup>

Chicken parfait, beetroot chutney, pickled onion

Wild mushroom bruschetta, ricotta, rocket <sup>V</sup>

### Mains.

Beef fillet, crushed potatoes, wild mushrooms, horseradish <sup>GF</sup>

Pork belly, dauphinoise, apple sauce, fennel

Seared trout, crab veloute, samphire, dill

Roast butternut squash, tomato, feta, harissa <sup>V / GF</sup>

### Dessert.

Sticky coffee pudding <sup>V</sup>

Grind Tiramisu <sup>V</sup>

Blackberry mess, coconut sorbet, cacao nibs <sup>V / GF</sup>

Vegan chocolate mousse, honeycomb, raspberry <sup>VG / GF</sup>





## Christmas Standing Menus.

Add a glass of prosecco on arrival.  
5.- per head

### Canapé Menu.

Four of your choice, 15.- per head

Six of your choice, 20.- per head

Chorizo, scamorza croquettes

Wild mushroom, parmesan tart <sup>V/\*</sup>

Salmon blini, yoghurt, dill

Grind pigs in blankets <sup>GF/DF</sup>

Fried courgette, turmeric, tofu aioli <sup>VG</sup>

Salt & pepper squid, jalapeño mayo

Devilled eggs, smoked paprika <sup>V/GF/DF</sup>

Crab on toast, avocado, chilli, radish <sup>DF</sup>

### Bowls Menu

Four of your choice, 24.- per head

Wild mushroom, dumplings, ricotta <sup>V/\*</sup>

Hot smoked salmon, spiced chickpeas <sup>DF/GF</sup>

Prawn tagliatelle, tomato, chilli

Sweet potato hash, harissa, egg <sup>V/DF</sup>

Ox cheek, smashed potato, confit garlic <sup>GF</sup>

\* - Can be made vegan on request.

**Get in touch and book the Grind.**  
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