



*Book your Christmas
in at The Grill*

COMPLETE OUR ENQUIRY FORM AT
DICKENSINN.CO.UK/EVENTS
AND OUR TEAM WILL CONTACT YOU DIRECTLY.

CHECK OUT DICKENSINN.CO.UK/CHRISTMAS

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DICKENSINN.CO.UK/CHRISTMAS

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Important Dietary & Allergen Information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based (PB)/ Vegetarian (V)

Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI

Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones All prices include 20% VAT.

The Festive Menu at The Grill

3 courses £45pp

STARTERS

FESTIVE SOUP OF THE DAY V*

Served with croutes. Plant based and NGCI options available / Please ask for kcal

SMOKED SALMON PLATE

With pickled red onions, capers, dill and blinis / 251 kcal

CHICKEN & DUCK TERRINE

With caramelised red onion chutney and croutes / 275 kcal

MUSHROOM TAPENADE PB*

With plant-based cheese, peppers, roquito pearls and croutes / 332 kcal

MAINS

ROAST TURKEY

With all of the trimmings, stuffing, bread sauce, cranberry sauce and gravy / 1140 kcal

TERIYAKI PORK BELLY

With udon noodles, pak choi, coriander, chilli and lime / 1238 kcal

PLANT-BASED STUFFED BUTTERNUT SQUASH PB*

Filled with roasted vegetables and topped with a zesty brussell sprout slaw served with roast potatoes / 735 kcal

WOODLAND MUSHROOM PEARL BARLEY RISOTTO V*

Traditional mushroom risotto with garlic, onions, pearl barley and white wine, topped with cheese / 668 kcal

ROAST SALMON

Served with mixed grains and a beetroot dressing / 1091 kcal

DESSERTS

TRADITIONAL CHRISTMAS PUDDING V*

With brandy custard / 397 kcal

CHOCOLATE TORTE PB*

With chocolate sauce and raspberries / 406 kcal

CRÈME BRULEE V* | NGCI

With raspberries and lemon balm / 299 kcal

MANGO SORBET V*

177 kcal

Add PETIT FOURS V* / 86 kcal / £3pp

Add our ENGLISH CHEESEBOARD V* / 637 kcal / £12.45pp

Barber's cheddar, Rosary goat's cheese, Oxford blue, Somerset camembert and quince, served with oatcakes and celery

V*: VEGETARIAN PB*: PLANT-BASED NGCI*: NON-GLUTEN CONTAINING INGREDIENTS

Adults need around 2000 kcal a day
Please read important information on the reverse of this menu relating to our vegetarian, plant-based and NGCI options, as well as important allergen information, to ensure they meet your personal dietary requirements.