

The image features a dark green, marbled background with intricate, vein-like patterns in lighter shades of green and white. The overall texture is organic and complex. Centered in the middle of the image is the word "GRIND" in a bold, uppercase, sans-serif font. The letters are a bright, metallic gold color, which stands out sharply against the dark, textured background.

GRIND

STANDING MENU

For parties of 15 and above.

16.- PER PERSON

Turkey, cranberry croquettes

Beetroot, goats cheese risotto

Haggis scotch egg, sauce gribiche

Wild mushroom, pecorino tartlet

Polenta, rosemary salsa verde

Truffle fries



Christmas pudding with rum sauce

Brownie with clotted cream

21.- PER PERSON

Turkey, cranberry croquettes

Slow-cooked pork, apple sauce, crackling slider

Beetroot, goats cheese risotto

Haggis scotch egg, sauce gribiche

Fish goujons, tartare sauce

Wild mushroom, pecorino tartlet

Polenta, rosemary salsa verde

Truffle fries



Christmas pudding, rum sauce

Brownie, clotted cream

Cheesecake, raspberry drizzle

ESPRESSO MARTINI RECEPTION

Add an Espresso Martini on arrival.....5.- per person

Please alert us to any allergies or dietary requirement for your group upon ordering.
Discretionary service charge of 12.5% will be added. Payments in cash or a maximum of two credit cards.



FEASTING MENU

Served feast-style to the table, enough for everyone to share.
For parties of 8 and above.

30.- PER PERSON

Beef carpaccio, rocket, parmesan
Roasted beetroot, goats cheese, pickled walnuts
Smoked duck bruschetta, piccalilli sauce



Whole boned roast turkey, sage stuffing, glazed
with cranberries and a port jus

Salt baked trout, charred leek, caramelised
lemon, smoked red pepper sauce

Saffron risotto, courgette, mascarpone

with

Duck fat roast potatoes
Honey-glazed root vegetables
Brussel sprout tops with almonds, pecorino



Christmas pudding, rum sauce

or

Dark chocolate mousse, raspberry lime zest



Mince pies and Grind Espresso Liqueur for the table

35.- PER PERSON

Beef carpaccio, rocket, parmesan
Turkey & cranberry croquettes
Smoked duck bruschetta, piccalilli sauce
Roasted beetroot, goats cheese, pickled walnuts



Slow-roast rib of beef on the bone, quince
chutney, crispy sage and a barolo reduction

Salt baked trout, charred leek, caramelised
lemon, smoked red pepper sauce

Saffron risotto, courgette, mascarpone

with

Duck fat roast potatoes
Honey-glazed root vegetables
Brussel sprout tops with almonds, pecorino
Charred cauliflower steak, olives, hazelnuts



your choice of two

Whole Christmas pudding, rum sauce
Caramel tart, clotted cream
Dark chocolate mousse, raspberry lime zest



Mince pies and Grind Espresso Liqueur for the table

Add an Espresso Martini on arrival.....5.- per person

Add a cheese selection to finish.....4.- per person

Please alert us to any allergies or dietary requirement for your group upon ordering.
Discretionary service charge of 12.5% will be added. Payments in cash or a maximum of two credit cards.



COCKTAILS FOR THE SEASON

Mistlesloe.....9.-
Sipsmith gin, sloe gin, cranberry puree, prosecco

Gingerbread Old Fashioned.....9.-
Bourbon, gingerbread syrup, bitters

Rum & Raisin.....9.-
Grind House Espresso, spiced rum, sherry, maple syrup

Grind Espresso Martini.....9.-
Grind House Espresso, vodka, sugar

Hot Flat White Russian.....9.-
Grind House Espresso, vodka, coffee liqueur, milk

Espresso Old Fashioned.....9.-
Single Origin infused bourbon, bitters, sugar syrup



Clover Club.....9.-
Gin, raspberries, lemon, sugar, egg white

Negroni.....9.-
Campari, gin, vermouth

Tommys.....9.-
Tequila, lime, agave

Old Street Fashioned.....9.-
Bourbon, sugar, bitters



Our latest wine and champagne list, along with our selection of beers, are available on request.

BOOK THE GRIND

Get in touch and book the Grind;
events@grind.co.uk | 0203 019 1806

or drop by the Grind Roastery;
8-10 New North Place, Shoreditch, EC2A 4JA

