

GRIND

'Twas the Night Before Christmas, and all through the Grind

Seriously though, we do love Christmas. 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 little different, there's no cold turkey, no stale mince pies, and hopefully no punchdrunk rendezvous with Karl from accounting - but we'll leave that last one up to you.

Instead we've great food, a killer soundtrack, and enough prosecco to bathe a reindeer.

We'll see you at the Grind.





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Christmas Canapés

4 for 15.— per head
6 for 20. — per head
Minimum of 15 people

Chorizo, scamorza croquettes
Wild mushroom, parmesan tart
Salmon blini, yoghurt, dill
Grind pigs in blankets

Courgette fritti, coriander, chilli
Salt and pepper squid, aioli
Deville eggs, smoked paprika
Chicken liver, crostini, pickled cucumber

**Start your party with the infamous
Grind Espresso Martini.**

7. — per head

A double shot of Grind House Espresso pulled to order,
vodka, a little sugar syrup, and absolutely nothing else.





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Christmas Menu

35.— per head
Select one from each course

Meats & cheeses, on arrival
An optional 5.— per head

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

Starters

Pancetta, date, chorizo meatballs, tomato
Chicken liver parfait, pickles, toast
Cured salmon, beetroot, horseradish
Ricotta, wild mushrooms, truffle, tarragon

Mains

Roast squash, buffalo ricotta, hazelnuts
Pork belly, crackling, potato purée
Salmon, swiss chard, sauce vierge
Lamb leg, charred carrots, salsa verde

Desserts

Apple, cinnamon cobbler, vanilla ice cream
Coconut mess, blackberries, cocoa nibs
Chocolate parfait, espresso streusel, hazelnuts

Grind coffee tequila
An optional 4.— per head

Get in touch and book the Grind.
christmas@grind.co.uk | 0203 019 1806
or drop by the Grind HQ;
8-10 New North Place, Shoreditch, EC2A 4JA