

# GRIND

CHRISTMAS EVENTS 2025

# *Christmas* at Grind.

The best things about the festive season also happen to be the things we do best: food, drink, parties.

Whether you're looking to feast on delicious food or drink until you're merry (or preferably both), let us help you celebrate the season at Grind with festive menus, seasonal cocktails, and great music.





# Canapés & Bowl Food.

## CANAPÉS.

Ordered in multiples of 10.

### Coffee-braised ox cheek £30

Hash brown, pickled red onion

### Buttermilk fried chicken sliders £45

Raw slaw

### Crispy squid £30

Lemon aioli

### Smoked haddock croquettes £25

Curry mayo

### Wild mushroom arancini £30

Truffle mayo, parmesan, chives

### Glazed aubergine & halloumi skewers £40

Hot honey, sesame seeds <sup>V</sup>

### Red chicory & hummus £20

Butternut squash, lovage pesto <sup>PB</sup>

### Plant-based sliders £40

Onion chutney, vegan aioli <sup>PB</sup>

## BOWL FOOD.

Ordered in multiples of 10, £70 per 10.

### Pigs in blankets

Seeded mustard colcannon, gravy

### Posh Lager fish goujons

Hash brown chips, smoked cucumbers, tartare sauce

### Verbena harissa roasted aubergine

Giant couscous, tenderstem broccoli, feta <sup>V</sup>

### Jerusalem artichoke risotto

Vegan nduja, artichoke crisps <sup>PB</sup>

*Discretionary service charge of 13% will be added to your bill.*

# Christmas Set Menu.

Two courses: £28 per head.  
Three courses: £37.50 per head.

## STARTERS.

### Slow braised ox cheek croquettes

Pickled shallot, caper & parsley mayo

### Roasted celeriac tart, smoked cucumber

Rocket, tomato & rose harissa dressing <sup>PB</sup>

### Gin and juniper cured salmon

Candy beetroot remoulade, seeded cracker, horseradish mayo

### Whipped ricotta

Roasted pears, walnuts, hot honey & thyme <sup>V</sup>

## MAINS.

### Roasted chicken supreme

Fregola, cavolo nero, chicken jus, smoked harissa dressing

### Atlantic cod

Nduja, pepperonata, braised tomato, chickpeas

### Charred spiced butternut squash

Stilton, chicory, toasted pine nuts, spiced orange vinaigrette <sup>V</sup>

### Jerusalem artichoke risotto

Vegan nduja, artichoke crisps <sup>PB</sup>

## SIDES.

+£6 each

### Pigs in blankets

### Winter greens, chilli

### Maple roasted carrots

### Roast potatoes, rosemary salt

## DESSERTS.

### Sticky toffee pudding

Coffee ice-cream

### Matcha tiramisu, cocoa powder

### Apple & mixed berry crumble

Vanilla custard

### Chocolate & raspberry ganache

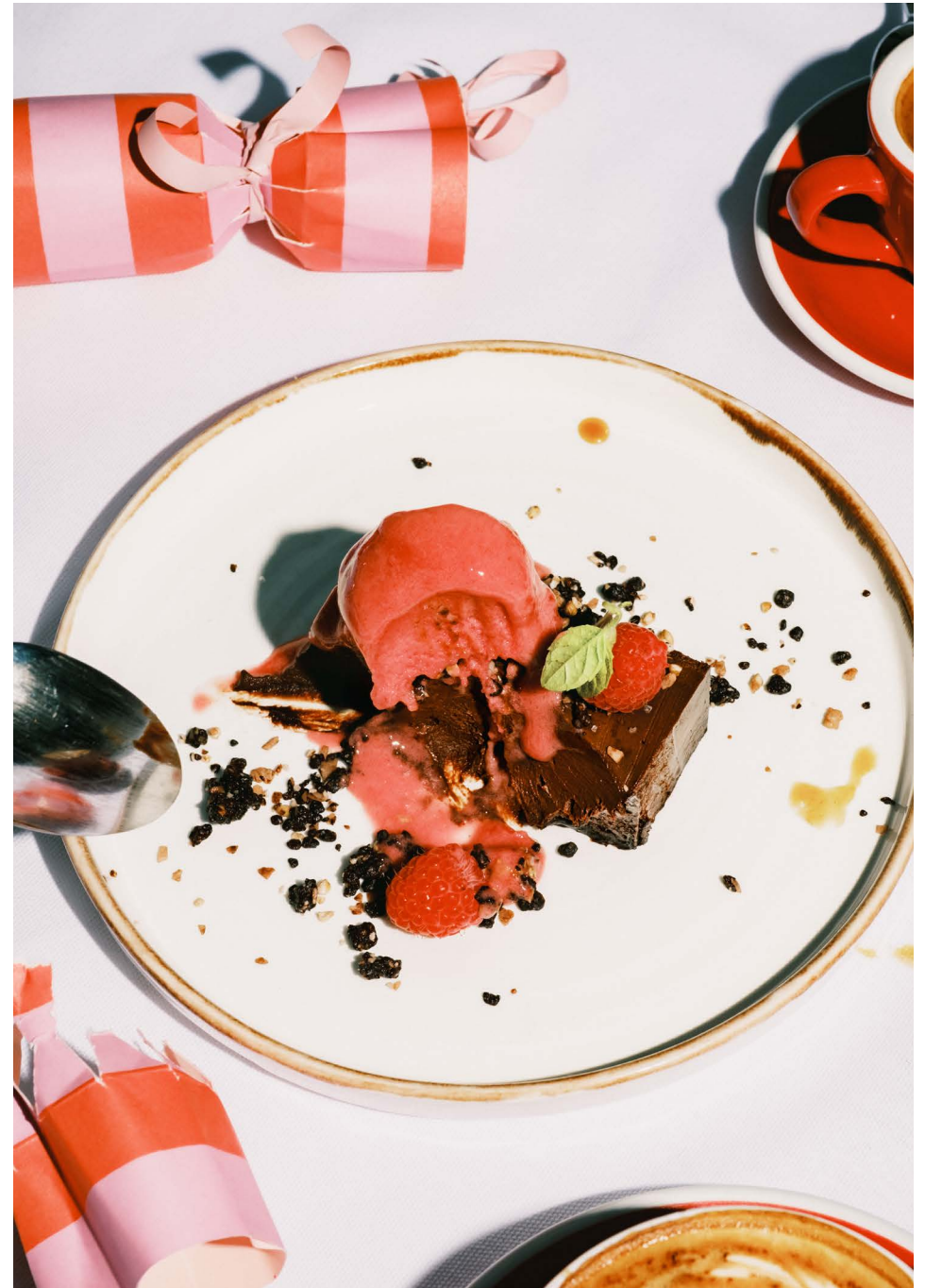
Raspberry sorbet <sup>PB</sup>

*Discretionary service charge of 13% will be added to your bill.*





*Maple roasted carrots, Roasted spiced butternut squash*



*Chocolate & raspberry ganache, raspberry sorbet*

# Drinks — *Beer & Wine.*

Get a drinks-only package or enjoy with food.

## BEER.

£60 for 10 bottles.

**Peroni**

**Corona**

**Curious Cider**

**Peroni 0%**

## WINE.

£120 for 4 bottles.

White

**Vermentino IGP Pays d'Oc**, Languedoc, France

**Picpoul de Pinet**, Baron de Badassière, France

Red

**Vinho Regional Lisboa**, Tinto, Evarista, Portugal

**Ventoux Rouge**, Famille Perrin, France

Rosé

**Organic Rosado**, Familia Castaño, Murcia, Spain

Sparkling

*Choose 4 of the following:*

**Prosecco Spumante** £150

**Piper-Heidsieck Champagne** £300

*Full drinks menu available upon request.*

*Discretionary service charge of 13% will be added to your bill.*



# Drinks — *Cocktails & Spirits.*

Crafted with premium, seasonal ingredients.

## **COCKTAILS.**

Multiples of 10, £12 per cocktail.  
Select a maximum of 5 options.

## **MOCKTAILS.**

Multiples of 10, £7 per drink.

## **SPIRITS & MIXERS**

£8 single / £12 double

**Espresso Martini**

**Winter Aperol Spritz**

**Tommy's Margarita**

**Negroni**

**Tom Collins**

**Seasonal Daiquiri**

**Pentire Paloma**

**Crodino**

**42 Below Vodka**

**Beefeater Gin**

**Jack Daniels**

**Havana 3 Year Rum**

**Havana Spiced Rum**

**El Jimador Blanco Tequila**

**El Jimador Reposado Tequila**

*Full drinks menu available upon request.*

*Discretionary service charge of 13% will be added to your bill.*



# Private Hire.

Make your festive event your own with exclusive hire of one of our restaurants.

## LIVERPOOL STREET GRIND

Venue Timings: Until 1am.

Full Venue Hire: Up to 130 guests.

## LONDON BRIDGE GRIND

Venue Timings: Until 1am.

Full Venue Hire: Up to 250 guests

## GREENWICH GRIND

Venue Timings: Until 1am.

Full Venue Hire: Up to 300 guests.

## SHOREDITCH GRIND

Venue Timings: Until 12am.

Full Venue Hire: Up to 50 guests.

## MANCHESTER GRIND

Venue Timings: Until 1am.

Full Venue Hire: Up to 100 guests.

## COVENT GARDEN GRIND

Venue Timings: Until 11pm.

Full Venue Hire: Up to 50 guests.

## SOHO GRIND

Venue Timings: Until 12am.

Full Venue Hire: Up to 30 guests.

## ROYAL EXCHANGE GRIND

Venue Timings: Until 11pm.

Full Venue Hire: Up to 25 guests.

*Extended hours available subject to a Temporary Event Notice (TEN) application.*



# Get in Touch.

Book your Christmas celebration at Grind.  
Email [christmas@grind.co.uk](mailto:christmas@grind.co.uk)

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