

dion

Canapés menu

9 choices – £22.95 per person

6 choices – £16.95 per person

- ❖ Crispy duck pancake with hoisin sauce
- ❖ Beef Wellington with horseradish cream
- ❖ Pigs in blankets
- ❖ Chicken tikka skewers with coriander and lime yogurt dressing
- ❖ Crab & smoked haddock fishcake with sweet chilli sauce
- ❖ Smoked salmon & prawn vol-au-vent with chive and crème fraîche
- ❖ Mushroom & mozzarella saffron arancini
- ❖ Goats cheese & cranberry tartlet
- ❖ Butternut squash & brie crostini with truffle oil

Please ask a member of staff if you require any information on ingredients used in our dishes regarding allergies or intolerances

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3 courses – £37.95

2 courses – £29.95

Starters

- ❖ Lobster & langoustine bisque
- ❖ Lime & pepper crusted beef carpaccio with micro leaf and caper dressing
 - ❖ Duck liver & gin parfait served with onion chutney and pickles
 - ❖ Caramelized shallot, broccoli, courgette and gruyere tart

Mains

- ❖ Roast free range Norfolk turkey stuffed with chestnut, pork & sage, honey glazed carrots & parsnips, Brussel sprouts, bread sauce, roast potatoes and a Madeira jus
 - ❖ Beef Wellington with mashed potatoes, braised savoy cabbage and red wine jus
- ❖ Pan fried fillet of sea bass with crushed new potatoes and wilted spinach in a butter & shrimp sauce
- ❖ Roast butternut squash, porcini mushrooms and parmesan risotto

Desserts

- ❖ Individual Christmas pudding with brandy crème anglaise
 - ❖ Clementine, coconut and cardamom panna cotta
 - ❖ Dark chocolate and pistachio semifreddo with fresh raspberries
- ❖ Selection of British cheese with red onion marmalade, grapes and biscuits

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