

dion

2 courses - £22.95pp
3 courses - £29.95pp

Starters

- ❖ Celeriac, hazelnut and truffle soup (V)
- ❖ Beef carpaccio with rocket and caper dressing ✕
- ❖ Ginger and soy glazed salmon with beetroot salad ✕

Mains

- ❖ Roast aubergine, peppers, spinach and coconut curry with jasmine rice ✕ (V)
- ❖ Pan fried cod with buttered leeks, asparagus and langoustine bisque sauce ✕
- ❖ Braised beef with smoked garlic, sautéed cabbage & glazed carrots ✕

Desserts

- ❖ Chocolate & orange mousse tart with Chantilly cream
- ❖ Mini pavlova with white chocolate, cream and raspberry sauce
- ❖ Apple and blackberry crumble with vegan custard (V)

✕ Gluten free (V) Vegetarian (V) Vegan

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