





# dion

## Canapés menu

9 choices – £23.95 per person

6 choices – £17.95 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 
- ❖ Shrimp & smoked haddock fishcake with sweet chilli sauce
- ❖ Smoked salmon, goats cheese and broccoli mini quiche
- ❖ Caramelised onion, courgette and brie tartlet 
- ❖ Roasted aubergine & chickpea bites with harissa & coconut dip  
- ❖ Vegetable spring rolls with coriander & sweet chilli sauce 

 Gluten free  Vegetarian  Vegan

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

- ❖ Curried parsnip and apple soup, parsnip crisps and apple croutons ✂️ ⑤
- ❖ Beetroot marinated salmon with radish salad ✂️
- ❖ Beef carpaccio with rocket and mustard dressing ✂️
- ❖ Chicken liver parfait with red onion compote
- ❖ Caramelised onion, courgette and brie tart ⑤

## Mains

- ❖ Roast free range Norfolk turkey with chestnut, pork and sage stuffing, honey glazed carrots and parsnips, Brussel sprouts, bread sauce, roast potatoes and a Madeira jus
- ❖ Beef Wellington with mashed potatoes, sautéed Savoy cabbage and rich beef gravy
- ❖ Pan fried fillet of sea bass with cauliflower puree and wilted spinach ✂️
- ❖ Artichoke, chestnut mushroom and thyme risotto (with parmesan cheese ⑤) ✂️ ⑤

## Desserts

- ❖ Individual Christmas pudding with brandy crème anglaise
- ❖ Poached pear in mulled wine with vanilla ice cream ✂️ ⑤/⑤
- ❖ Chocolate & orange mousse tart with Chantilly cream ⑤
- ❖ Selection of British cheese with red onion marmalade and biscuits ⑤

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