

# dion

## Christmas Canapés menu

9 choices

£26.95 per person

5 choices (\* items)

£19.95 per person

\*Crispy duck pancake with hoisin sauce

Beef Wellington with horseradish cream

Pigs in blankets

\*Grilled turkey kofta with spicy cranberry sauce (g)

\*Salmon teriyaki with soy ginger glaze (g)

Cod goujons with homemade tartar sauce

\*Goats cheese & beetroot relish tartlet (v)

Roasted butternut squash & chickpea bites with mango chutney (g) (ve)

\*Vegetable spring rolls with sweet chilli sauce (ve)

(g) = Gluten Free (v) = Vegetarian (ve) = Vegan

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

# dion

## Christmas menu

### 3 courses

£42.95 per person

### 2 courses

£32.95 per person

### Starters

Saffron scented cauliflower soup *(g) (ve)*

Beetroot & citrus thinly sliced cured salmon with horseradish & crème fraiche *(g)*

Beef carpaccio with radicchio and mustard dressing *(g)*

Chicken, apricot & cranberry terrine

### 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

Herb-stuffed roast pork loin with braised cabbage, mashed potato, gravy & homemade apple sauce *(g)*

Pan fried fillet of sea bass with parsnip puree and winter ratatouille *(g)*

Celeriac steak, cavolo nero, miso mushrooms, bean puree & herb oil *(g) (ve)*

### Desserts

Individual Christmas pudding with brandy crème anglaise *(v)*

Poached pear with vanilla ice cream & toffee sauce *(g) (ve)*

Clementine, chocolate & grand marnier semifreddo *(g) (v)*

Selection of British cheese with red onion marmalade and biscuits *(v)*

*(g)* = Gluten Free *(v)* = Vegetarian *(ve)* = Vegan

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