

# dion

3 courses – £35.95pp

## Starters

- ❖ Tuna carpaccio, pink grapefruit, nori seaweed and pickled cucumber (g)
- ❖ Duck and foie gras croquettes with plum & mango coulis
- ❖ Sauteed mushroom and gruyere soufflé (v)

## Mains

- ❖ Pan fried fillet of cod, Provençal vegetables, capers and basil oil (g)
- ❖ Guinness & honey glazed pork loin, garlic mashed potatoes & tenderstem broccoli (g)
- ❖ Saffron, asparagus, brie and toasted pine nuts risotto (g) (v)

## Desserts

- ❖ Dark chocolate & pistachio semifreddo (v)
- ❖ Mango & passion fruit parfait with toasted coconut (g) (v)
- ❖ Strawberry & clotted cream cheesecake (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 or intolerances