

dion

Christmas Canapés menu

9 choices

£28.95 per person

5 choices (* items)

£19.95 per person

Dessert options available on request

***Crispy duck pancake with hoisin sauce**

Beef Wellington with horseradish cream

***Pigs in blankets**

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

***Mini Haddock fishcakes with saffron alioli**

Smoked salmon blinis with crème fraiche & dill

Gorgonzola & pear tartlet (v)

**Roasted sweet potatoes, spinach & cannellini bean bites
with spicy 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

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Christmas menu

3 courses

£44.95 per person

2 course option available on request

Starters

Smoked salmon with beetroot & horseradish celeriac remoulade (g)

Beef carpaccio, radicchio, mustard & honey vinaigrette (g)

Duck & foie gras croquettes with a spicy cranberry & mango sauce

Parsnip & chestnut soup with garlic & herb croutons (ve)

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, tenderstem broccoli, winter ratatouille & fennel puree (g)

Roasted butternut squash, spinach, cranberry & brie Wellington, glazed carrots, thyme & rosemary gravy (ve)

Desserts

Individual Christmas pudding with brandy crème anglaise (v)

Winter berries, apple & cinnamon crumble with vanilla ice cream (ve)

Chocolate & clementine semifreddo with chocolate sauce (g) (v)

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

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