



dion



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)

(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

All prices are inclusive of VAT

A discretionary charge of 12.5% will be added to your bill

