

# dion

3 courses – £49.95pp

## Starters

- ❖ Caramelised seared scallops on cauliflower puree with crispy pancetta croutons (g)
- ❖ Grilled venison medallions, melon, watercress & raspberry balsamic vinaigrette (g)
- ❖ Burrata with roasted tomatoes, pine nuts and basil dressing (g) (v)

## Mains

- ❖ Pan fried fillet of seabass with Cromer crab, crushed new potatoes and watercress sauce (g)
- ❖ Fillet of beef, sweet potato mash, wilted spinach and red wine jus (g)
- ❖ Sweet potatoes, spinach and camembert Wellington with balsamic baby carrots, green beans and veggie gravy (v)

## Desserts

- ❖ Chocolate fondant with vanilla ice cream (v)
- ❖ Berries mille-feuille with Chantilly cream (g) (v)
- ❖ Cheese board with homemade fig jam & crackers (v)

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

(g) Gluten free (v) Vegetarian (ve) Vegan

A discretionary charge of 12.5% will be added to your bill  
Prices are inclusive of VAT at 20%