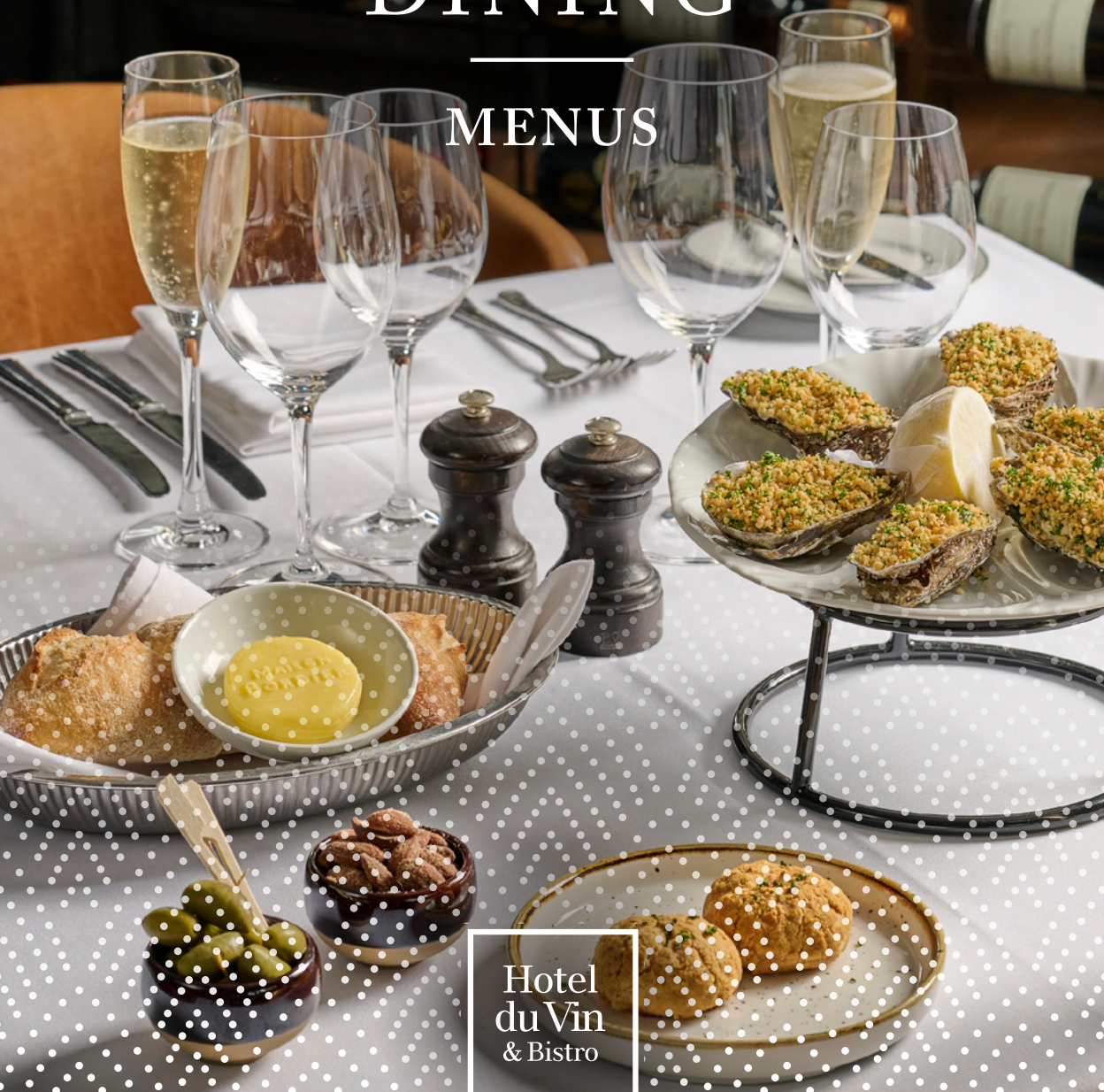


PRIVATE DINING

MENUS



Hotel
du Vin
& Bistro



DRINKS PACKAGES

Package prices per person

Crémant £19.95

One glass of Fiol, Veneto, Italy | ½ bottle of house wine | Still and sparkling mineral water

Classic £26.95

One glass of house Champagne or Gin & Tonic
½ bottle of wine. Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France and
Merlot, Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]
Still and sparkling mineral water

Premium £31.95

One glass of Cuvée Hotel du Vin Champagne
½ bottle of wine. Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy
and Malbec by Hotel du Vin, Mendoza, Argentina
Still and sparkling mineral water

Prestige £40.95

One glass of Lanson Rosé Champagne
½ bottle of wine. Chardonnay, Kendall Jackson, Vintners Reserve, California,
USA and Pinot Noir, Seifried Estate, Nelson, New Zealand
Still and sparkling mineral water

Additions

Glass of sparkling wine £7.95

Glass of house Champagne £12.50

Bucket of beers £37.95 for 12 | £99.95 for 24

Choose from Heineken, Chang, Birra Moretti

Bucket of soft drinks £15.95 for 6 | £28.95 for 12

Choose from Schweppes lemonade or ginger beer 200ml,
Franklin & Sons raspberry or elderflower lemonade 275ml,
Coca-Cola 330ml, Eager Juice orange, cranberry,
pineapple, apple, grapefruit

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche
Tomato chutney (46kcal)

Caesar Salad Cups (51kcal)

Serrano Ham, Celeriac Remoulade on Toasted Baguette (132kcal)

Smoked Salmon Roses on Oatcake
Dill crème fraîche (74kcal)

Smoked Mackerel Pâté & Beetroot Crostini (137kcal)

Breton Fish Soup
Rouille, Gruyère and croutons (142kcal)

Roquefort & Spinach Quiche (178kcal)

Mini Baked Potato, Vegan Style Feta & Chives [VGI] (82kcal)

Truffle & Parmesan Arancini Balls (74kcal)

Courgette Fritter [VGI] (661kcal)

PRICING

Choice of two items: £7.95 per person

Choice of four items: £14.95 per person

Choice of six items: £20.95 per person

Choice of eight items: £26.95 per person





PRESTIGE MENU

£59.95 per person

Served with sourdough bread and Lescure butter.

Chicken Liver Parfait

Raisin chutney, toasted brioche *(361kcal)*

Roasted King Scallops

Café de Paris butter *(566kcal)*

Grilled Tiger Prawns

Chilli, garlic and pastis butter *(628kcal)*

Sautéed Mushrooms [VGI]

Madeira sauce, toasted sourdough *(222kcal)*



Donald Russell Rib-Eye Steak

Peppercorn sauce *(801kcal)*

Confit Gressingham Duck Leg

Lyonnais potatoes, red wine jus *(846kcal)*

Brown Butter Baked Hake

Samphire, cucumber and mace croutons *(419kcal)*

Roasted Broccoli & Chickpeas [VGI]

Whipped feta, charred red peppers *(734kcal)*

Served with seasonal vegetables' and potatoes



Tarte au Citron [V]

Raspberry sorbet *(989kcal)*

Peach & Raspberry Trifle [V]

Pedro Ximénez sherry, toasted almonds, crème Chantilly *(547kcal)*

La Profiterole *(1254kcal)*

Vanilla ice cream and chocolate sauce

Assiette de Fromage

French artisan cheese, biscuits and chutney *(487kcal)*

PREMIUM MENU

£45.95 per person

Served with sourdough bread and Lescure butter.

Pâté Maison

Cornichons *(420kcal)*

Breaded Hake

Pickled vegetables and jalapeño mayonnaise *(542kcal)*

French Onion Soup *(349kcal)*

Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(113kcal)*

Choice of topping included:

Chicken *(541kcal)*, Tiger Prawns *(70kcal)*, Halloumi [VGI] *(260kcal)*



Beef Cheek Bourguignon

Pancetta, mushrooms and baby onions *(509kcal)*

Steamed Chalkstream Trout

Pickled cucumber and caviar beurre blanc *(365kcal)*

Fillet of Sea Bass

Pipérade, pesto and fennel *(110kcal)*

Spelt Risotto Primavera [VGI]

Baby vegetables *(706kcal)*

Served with seasonal vegetables' and potatoes



Rum Baba [V]

Crème Chantilly *(317kcal)*

Paris-Brest [V]

Choux pastry filled with a praline mousse *(581kcal)*

Apple Tarte Tatin [V]

Vanilla ice cream *(644kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(487kcal)*





CLASSIC MENU

£39.95 per person
Served with sourdough bread and Lescure butter.

Chicken Liver Parfait

Raisin chutney, toasted brioche *(361kcal)*

Severn & Wye Smoked Salmon

Treacle soda bread and fromage Blanc *(297kcal)*

Classic Prawn Cocktail

Iceberg, pink grapefruit and avocado *(363kcal)*

Spring Vegetable Soup [VGI] *(215kcal)*

Chicken Schnitzel

Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers, and roquette salad *(895kcal)*

Salmon Fishcake

Wilted spinach and sorrel sauce *(500kcal)*

Halloumi Schnitzel [V]

Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers, and roquette salad *(925kcal)*

Ratatouille & Chickpea Pancakes [VGI]

Baked ratatouille wrapped in chickpea pancakes *(238kcal)*

Served with seasonal vegetables' and potatoes

Crème Brûlée [V]

Baked vanilla custard, glazed under sugar *(717kcal)*

Pot au Chocolat [V]

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine *(671kcal)*

Blueberry and Lemon Curd Fool [VGI] *(222kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(487kcal)*

SUPPER SNACKS

Breaded Plaice Goujons & Pommes Frites *(189kcal)*

Tomato, Tapenade & Basil Galettes [V] *(242kcal)*

Gruyère Scones, Pancetta, Sage Butter & Chive Cream Cheese *(295kcal)*

Baked Potato Skins with Caesar Salad *(376kcal)*

Beef Bourguignon Pasties *(300kcal)*

Halloumi Schnitzel & Pommes Frites [VGI] *(194kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(174kcal)*

Steak Hache & Emmental Sliders *(284kcal)*

Truffle & Thyme Breaded Macaroni & Cheese [V] *(246kcal)*

Ratatouille Roulade, Basil Pesto [VGI] *(194kcal)*

PRICING

Choice of six items: £22.50 per person

Choice of eight items: £28.50 per person





For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. In order to prioritise safety during your dining experience, we do not allow for any modifications to our dishes for specific allergens. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

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