

GREAT COMPANY

MENUS



Hotel
du Vin
& Bistro



MEETINGS TO MAKE YOUR MOUTH WATER

Our delicious array of buffet menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core buffet menus are tiered to suit all budgets and tastes, with our entry level offering being the Baguette Selection, served with pommes frites. For a wholesome and vibrant display, we would recommend our Salad Selection, with choices from the protein section and an array of delicious salads. For a more substantial meal, our Hot Selection is full of French classics and comforting options. For larger groups of 25+, we can combine the tiers to provide our Ultimate Selection, with hot and cold dishes to cover all preferences.

Menus will change with the seasons and our Chefs will choose the best dishes on the day for your enjoyment. Menus are created to offer guests a balanced selection of dishes and are changed daily, to ensure you can look forward to something different each day you are with us. Sample menus are provided, to whet your appetite.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available. Please let us know in advance of your requirements for events of 20+ or by 10.30am on the day for smaller groups.



BAGUETTE SELECTION

CHOOSE 3 DISHES FROM THIS SECTION

Prawn Mayonnaise

Chicken Pesto

Egg & Cress [V]

Smoked Salmon & Cream Cheese

Ham & Gruyère

Westcombe Cheddar & Red Onion

All served with pomme frites and house salad

Baguettes Selection £14.95 per person



CHEF'S CHOICE MENU

SALAD SELECTION

SAMPLE MENU ONE

Char-Grilled Chicken [NGI]

Lemon and thyme

Marinated Aubergine [NGI]

Birds-eye chilli, tahini and oregano

Chargrilled Courgettes, Halloumi & Green Beans [V/NGI]

Mint and lemon

Fennel, Feta & Pomegranate [V/NGI]

Sumac yoghurt

Salade Maison [VGI/NGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts

Served with stone-baked sourdough baguette

Pot au Chocolat [V/NGI]

Classic chocolate mousse with crème Chantilly

Fruit Salad [VGI/NGI]

Salad Selection £18.50 per person

Salad Selection with Dessert £21.95 per person

CHEF'S CHOICE MENU

SALAD SELECTION

SAMPLE MENU TWO

Salmon Selection [NGI]

Hot and cold smoked

Portobello Mushroom [V]

Pearl barley and preserved lemon

Roast Red & Golden Beetroot [V/NGI]

Sour cream and chives

Radish & Broad Bean [V/NGI]

Course grain mustard and olive oil

Classic Potato Salad [V/NGI]

Red onion, cornichons and soft boiled egg

Served with stone-baked sourdough baguette

Crème Brûlée [V/NGI]

Baked vanilla custard, glazed under sugar

Fruit Salad [VGI/NGI]



CHEF'S CHOICE MENU

SALAD SELECTION

SAMPLE MENU THREE

White Bonito Tuna [NGI]

Piedmontese Pepper

Couscous stuffing, mozzarella glaze

Niçoise Green Beans [NGI]

Soft boiled egg, new potatoes, olives and tomatoes

Watermelon, Feta & Red Onion [V/NGI]

Mint dressing

Cucumber & Poppy Seed [VGI/NGI]

Red chilli

Served with stone-baked sourdough baguette

Tropical Fruit Eton Mess [V/NGI]

Meringue, rum cream, pineapple, mango, papaya, kiwi and passion fruit compote

Fruit Salad [VGI/NGI]



CHEF'S CHOICE MENU

HOT SELECTION

SAMPLE MENU ONE

Boeuf Bourguignon [NGI]
Pasta Puttanesca [VGIA]
Tomatoes, olives, capers and anchovies

Pomme Purée [V/NGI]
Glazed Carrots [V/NGI]
Mediterranean Vegetables [VGI/NGI]

Pot au Chocolat [V/NGI]
Classic chocolate mousse with crème Chantilly

Fruit Salad [VGI/NGI]



CHEF'S CHOICE MENU

HOT SELECTION

SAMPLE MENU TWO

Corn-fed Chicken Milanese
Green bean, tomato and kale salad, Parmesan and truffle dressing
Chickpea Ratatouille [VGI/NGI]

Pommes Frites [V]
Aromatic Couscous with Roasted Vegetables [VGI/NGI]
House Salad [V/NGI]

Crème Brûlée [V/NGI]
Baked vanilla custard, glazed under sugar

Fruit Salad [VGI/NGI]

Hot Selection £21.50 per person

Hot Selection with Dessert £26.95 per person

CHEF'S CHOICE MENU

HOT SELECTION

SAMPLE MENU THREE

Fish Pie

Wholegrain mustard mash

Risotto Primavera [VGI/NGI]

Carnaroli rice, sweet peas, broad beans, young vegetables and Parmesan

Buttered New Potatoes [V/NGI]

Haricots Verts [V/NGI]

Wilted Kale [V/NGI]

Tropical Fruit Eton Mess [V/NGI]

Meringue, rum cream, pineapple, mango, papaya, kiwi and passion fruit compote

Fruit Salad [VGI/NGI]

ULTIMATE SELECTION

CHOOSE TWO DISHES FROM SAMPLE MENU ONE, TWO OR THREE

Available for Groups of 25+

£26.95 per person

£28.95 per person, including dessert





BREAKS

MORNING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V]

Bircher Muesli Pot [V]

Fruit Salad Pot [VGI/NGI]

MID-MORNING BREAKS

Granola Bars [V]

Classic Viennoiserie Selection [V]

Madeleines [V]

AFTERNOON BREAKS

Savoury Viennoiserie [V]

Chocolate & Hazelnut Madeleines [V]

Canelé [V]

SERVED WITH COFFEE &
A SELECTION OF TEAS

One Break £4.50 per person

Two Breaks £8.50 per person

Three Breaks £10.95 per person

FINGER FOOD MENUS

SANDWICHES, BAGUETTES & SAVOURIES

THREE FINGER PORTIONS FOR £10.95

Prawn Mayonnaise Baguette

Westcombe Cheddar & Red Onion Baguette

Chicken Pesto Baguette

Ham & Gruyère Baguette

Severn & Wye Smoked Salmon & Cream Cheese

On dark rye bread

Egg & Cress Mayonnaise Brioche Roll [V]

Ham & Mustard on White Tin Loaf

Goats Cheese & Spinach Quiche [V]

DESSERTS

A CHOICE OF TWO FOR £2.95

Scone, Jam, Clotted Cream [V]

Crème Brûlée [V/NGI]

Pot au Chocolate [V/NGI]

Profiterole [V]

Bramley Apple Crumble [V]

Sticky Toffee Pudding [V]

Fruit Salad [V/NGI]



FINGER FOOD MENUS

SAVOURY NIBBLES

Scotch Eggs

Breaded Plaice Goujons & Chips

Tomato, Tapenade & Basil Galettes [V]

Gruyère Scones, Pancetta, Sage Butter & Chive Cream Cheese

Baked Potato Skins with Caesar Salad

Boeuf Bourguignon Pasties

Goats Cheese & Spinach Quiche [V]

Black Pudding Sausage Rolls

Cassoulet Spring Rolls

Steak Hache & Emmental Sliders

Truffle & Thyme Breaded Macaroni & Cheese [V]

Choice of Two £7.95 per person

Choice of Four £14.95 per person

Choice of Six £22.50 per person

Choice of Eight £27.95 per person





FINGER FOOD MENUS

HAND HELD SNACKS & BOWL FOOD

Toulouse Sausage, Pommes Puree & Onion Jus

Tuna Niçoise Salad [NGI]

White bonito tuna, green beans, soft boiled egg, new potatoes, olives and tomatoes

Corn-fed Chicken Milanese

Brioche crumbed corn fed chicken breast, green bean, tomato and kale salad,
Parmesan and truffle dressing

Mediterranean Crêpes [VGI]

Baked ratatouille wrapped in chickpea pancakes and glazed under vegan style feta and Parmesan

Frankfurter Hot Dog in Brioche Sub Roll

Boeuf Bourguignon Pasty

Breaded Plaice Goujons & Pommes Frites

Bacon Rolls

Choice of Three £14.50 per person

Choice of Four £17.95 per person

Choice of Five £21.50 per person

FINGER FOOD MENUS

CANAPÉS

Chicken Liver Parfait on Toasted Brioche
Tomato chutney

Caesar Salad Cups

Serrano Ham, Celeriac Remoulade on Toasted Baguette

Smoked Salmon Roses on Oatcake
Dill Crème Fraîche

Smoked Mackerel Pâté & Beetroot Crostini

Breton Soupe de Poisson
Rouille, Gruyère and croutons

Roquefort & Spinach Quiche [V]

Mini Baked Potato, Gruyère, Sour Cream & Chives [NGI]

Truffle & Parmesan Arancini Balls

Choice of two items £7.50 per person

Choice of four items £14.50 per person

Choice of six items £20.95 per person

Choice of eight items £26.95 per person





À LA CARTE MENU

PRICES PER PERSON

BREAKFAST

Continental Breakfast £18.00

Full Cooked Breakfast £22.00

Breakfast Rolls £6.95

Sausage, bacon or egg

LUNCH

Bistro Dining

Enjoy our classic dining experience in Bistro du Vin,
with your individual choices from our seasonal à la carte menu,
for group sizes up to 12

Try our Plats Rapide

A choice of: steak frites, Normandy chicken with frites or moules frites
From £16.50

AFTERNOON TEA

Cream Tea £15.95

Afternoon Tea £29.95

A choice of teas, savouries, scones with strawberry jam
and clotted cream and a selection of cakes

EXTRAS

BBQ MENUS

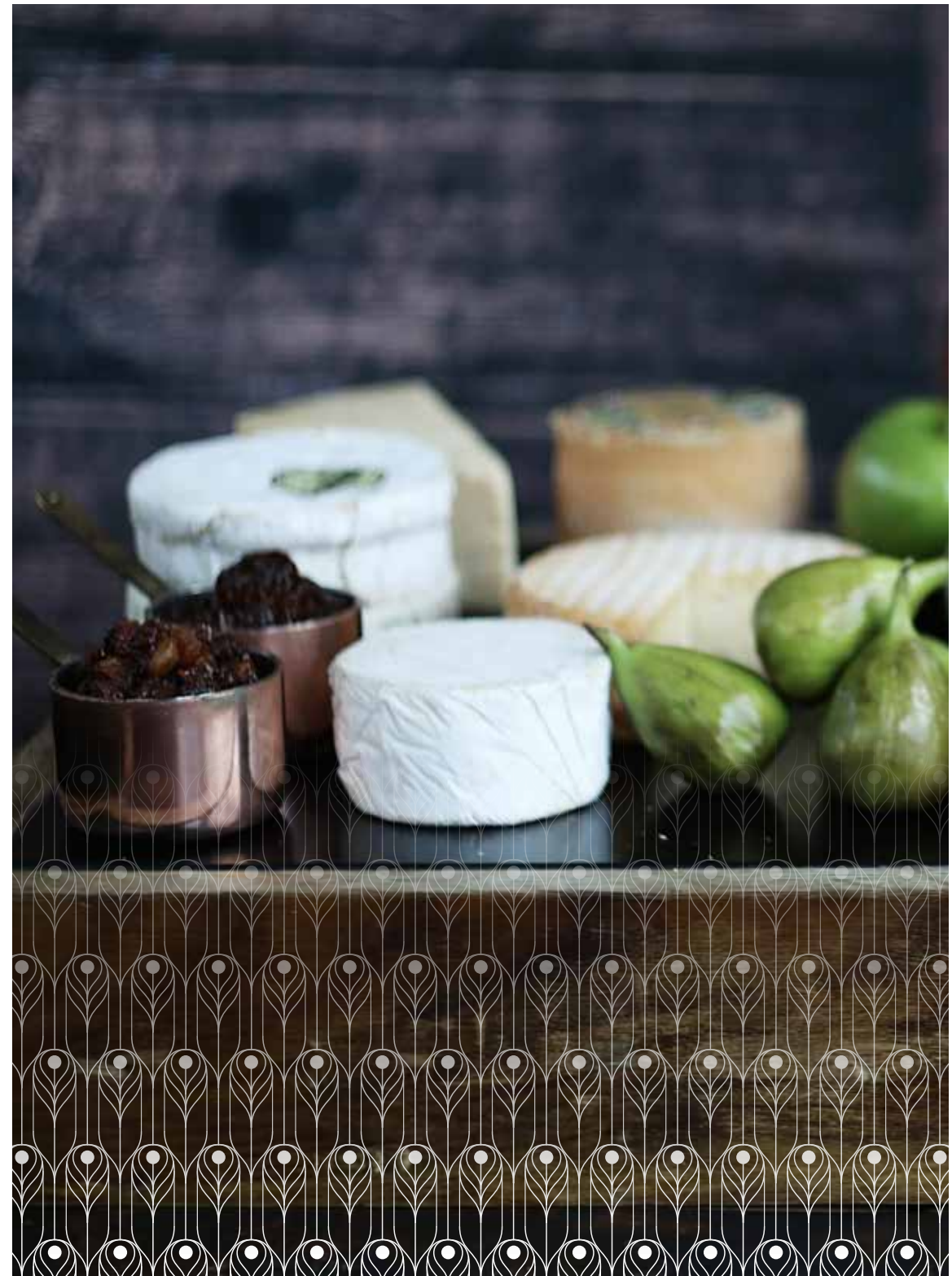
From £34.95
INCLUDING A CHOICE OF SALADS

CHEESE BOARDS

From £31.95
FOR FOUR TO SHARE

WINE TASTINGS

From £19.95 per person
INCLUDING A SELECTION OF THREE WINES





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. 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. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available.

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.

A decorative background pattern consisting of a repeating grid of stylized, teardrop-shaped leaves or feathers, each with a central circular dot, rendered in a light teal color against a darker teal background.

Hotel
du Vin
& Bistro