

# PRIVATE DINING

---

## MENUS

Hotel  
du Vin  
& Bistro



## DRINKS PACKAGES

---

Package prices per person

### Crémant £19.95

1 glass of sparkling wine  
½ bottle of house wine  
½ bottle of still or sparkling mineral water

---

### Classic £24.95

1 glass of house Champagne or Gin & Tonic  
½ bottle of wine, from our Sommelier's choice of classic wines  
½ bottle of still or sparkling mineral water

---

### Premium £28.95

One glass of premium Champagne  
½ bottle of wine, from our Sommelier's choice of premium wines  
½ bottle of still or sparkling mineral water

---

### Prestige £35.95

One glass of Lanson Rosé Champagne  
½ bottle of wine, from our Sommelier's choice of premium wines  
½ bottle of still or sparkling mineral water

---

### Additions

Glass of Sparkling Wine £7.95

Glass of House Champagne £11.95

Bucket of Beers £99.95 for 24

Heineken, Chang, Birra Moretti to choose from

Bucket of Soft Drinks £14.95 for 6 | £27.95 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 (139kcal)

Breton Soupe de Poisson  
Rouille, Gruyère and croutons (142kcal)

Roquefort & Spinach Quiche (179kcal)

Mini Baked Potato, Vegan Style Feta & Chives [VGI/NGI] (33kcal)

Truffle & Parmesan Arancini Balls (74kcal)

## PRICING

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





## PRESTIGE MENU

---

£59.95 per person

**Roasted King Scallops**  
Gremolata and herb crust *(500kcal)*

**Bayonne Ham**  
Celeriac remoulade *(308kcal)*

**Beetroot & Goats Cheese Salad [V/VGIA]**  
Shallot and sherry vinaigrette *(431kcal)*

---

**Lemon Sorbet [VGI/NGI]**  
A refreshing palate cleanser *(46kcal)*

---

**Rib-Eye Steak 250g**  
Au Poirve *(801kcal)*

**Pave of Halibut**  
Lobster bisque and fried artichokes *(283kcal)*

**Halloumi Schnitzel [VGI]**  
Beurre noisette, pickled red cabbage, red pepper and roquette salad *(925kcal)*

---

**La Profiterole [V]**  
Baked Craquelin Choux bun filled with vanilla ice cream  
and dark chocolate sauce *(1,254 kcal)*

**Tarte au Citron [V]**  
Raspberry sorbet *(989kcal)*

**Assiette de Fromage**  
French artisan cheese, biscuits and chutney *(606kcal)*

# PREMIUM MENU

---

£46.95 per person

Morteau Sausage, Spinach & Gruyère Quiche

Herb salad *(608kcal)*

Sautéed Mushrooms [VGI]

Toasted sourdough *(222kcal)*

Tiger Prawns

Chilli, garlic and pastis butter *(576kcal)*

---

Spiced Rump of Lamb

Couscous, lemon and tahini yoghurt *(616kcal)*

Pave of Halibut

Lobster bisque and fried artichokes *(283kcal)*

White Bean & Vegan Merguez Sausage Cassoulet [VGI]

Aromatic white bean stew with vegan merguez style sausage *(353kcal)*

---

Poire Belle Hélène Sundae [VGI] *(912kcal)*

Apple Tarte Tatin [V]

Vanilla ice cream *(644kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(606kcal)*





## CLASSIC MENU

---

£41.50 per person

### Soupe de Légumes Printanière [VGI]

Spring vegetable soup (214kcal)

### Chicken Liver Parfait

Toasted brioche (361kcal)

### Tuna Carpaccio

Niçoise (460kcal)

---

### Beef Cheek Bourguignon

Pancetta, mushrooms and baby onions (823kcal)

### Fillet of Sea Bass

Pipérade, pesto and fennel (220cal)

### Spelt Risotto [VGI]

Spring vegetables (620kcal)

---

### Crème Brûlée [V/NGI]

Baked vanilla custard, glazed under sugar (717kcal)

### Valrhona 'Nyangbo' Pot au Chocolat [V]

Vanilla madeleine (713kcal)

### Assiette de Fromage

French artisan cheese, biscuits and chutney (606kcal)

# CRÉMANT MENU

---

£35.95 per person

Soupe a L'oignon [VGI] (349kcal)

Severn & Wye Smoked Salmon  
Treacle soda bread and fromage blanc (297kcal)

Salade Maison

Baby kale, edamame beans, quinoa and alfalfa sprouts (142kcal)

---

Chicken Schnitzel

Beurre noisette, pickled red cabbage, red pepper and roquette salad (895 kcal)

Pan Fried Hake

Parmentier potatoes and warm tartare sauce (620kcal)

Ratatouille & Chickpea Pancakes [VGI]

Baked ratatouille wrapped in chickpea pancakes (238kcal)

---

Blood Orange & Rhubarb Trifle (587kcal)

Rum Baba

Crème Chantilly (317kcal)

Assiette de Fromage

French artisan cheese, biscuits and chutney (606kcal)





# AFTERNOON TEA MENU

---

£29.95 per person

## Finger Sandwiches

Delicious handmade sandwiches on artisan breads

Croxtan Manor cheese and pickle on malted loaf (144kcal)

Cucumber and mint on white tin loaf (48kcal)

Severn & Wye smoked salmon and cream cheese on dark rye (214kcal)

Egg and cress on mini brioche roll (160kcal)

Ham and mustard on white tin loaf (63kcal)

---

## Scones

A selection of plain and fruit scones served with Lescure butter, Tiptree strawberry conserve and Rodda's Cornish clotted cream (305kcal)

---

## A Selection of Cakes

Victorian sponge roulade (129kcal)

Orange marmalade tea loaf (103kcal)

Chocolate ganache pebble (95kcal)

Bakewell tart (140kcal)

Mango and white chocolate (47kcal) or Raspberry and dark chocolate ice cake pop (53kcal)

Special dietary requirement afternoon tea menus are also available



# SUPPER SNACKS MENU

---

Breaded Plaice Goujons & Chips *(189kcal)*

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

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

Baked Potato Skins with Caesar Salad [NGI] *(376kcal)*

Boeuf Bourguignon Pasties *(300kcal)*

Goats Cheese & Spinach Quiche [V/NGI] *(104kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(246kcal)*

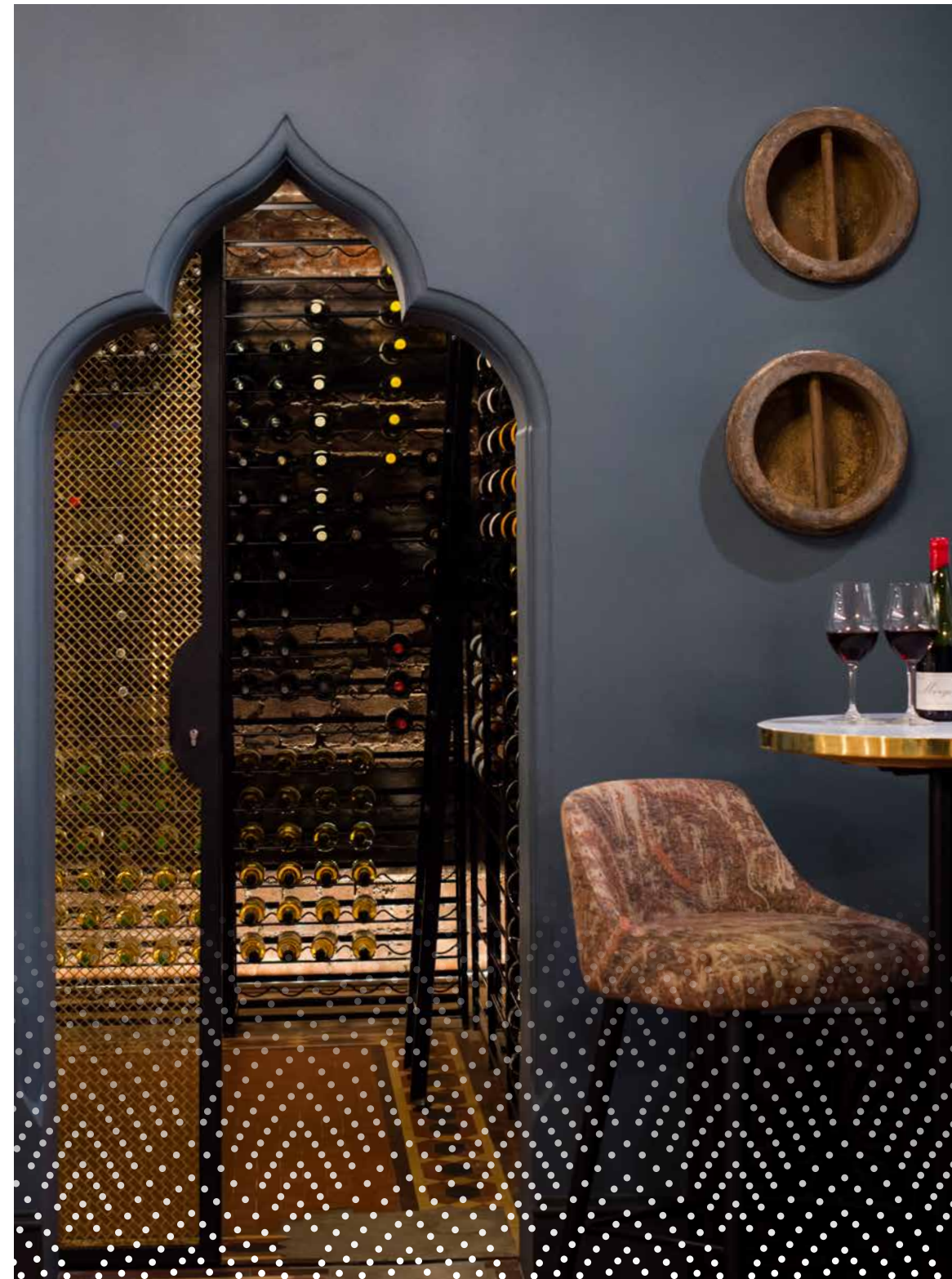
Steak Hache & Emmental Sliders [NUT] *(284kcal)*

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

## PRICING

Choice of six items: £21.50 per person

Choice of eight items: £27.50 per person



# EXTRAS

---

## Intermediate Course [VGI/NGI/NUT]

Lemon sorbet £3.00 (46kcal)

---

## Fish Course

Fillet of red mullet, crushed saffron potatoes and aioli [NGI]

£8.95 (498kcal)

---

## Cheese Boards

from £31.95 for four to share (520kcal per person)

---

## Wine Tastings

from £19.95 per person including a selection of three wines

# LES ENFANTS PACKAGE

---

£17.50 per child (12 years and under)

## Garlic Bread & Dippers [V]

Homemade garlicky sourdough with houmous, carrot and cucumber sticks (322kcal)

## Tomato & Cheddar Soup [V/NGI]

Classic tangy soup with grated cheddar to sprinkle (173kcal)

## Melon & Berries [VGI/NGI]

Mixed sweet berries and melon (85kcal)

## Prawn Cocktail

Tasty prawns coated in a yummy mayonnaise and tomato sauce with lettuce leaves (140kcal)

---

## Sausage, Chips & Beans

Cumberland sausages with fries and baked beans (384kcal)

## Fish Goujons, Chips & Peas

Thick cut breaded plaice goujons with fries and garden peas (204kcal)

## Mac n' Cheese [V]

Classic cheesy pasta with a crunchy salad (405kcal)

## Steak & Chips

Rump steak with fries and watercress (422kcal)

## Sunday Roast Beef or Chicken Breast (Available Sundays only)

Served with all the trimmings, including a proper Yorkshire pud (620kcal/735kcal)

---

## Freshly Cut Fruit Salad [VGI/NGI]

A fruit salad for stuffed tummies (43kcal)

## Chocolate, Vanilla & Strawberry Ice Cream [V/NGI/NUT]

A selection of all the favourite flavours of yummy ice cream (78kcal)

## Chocolate & Banana Brownie [V/NUT]

A gooey, chocolatey banana brownie with vanilla ice cream (602kcal)

## Ice Cream Sundae [V/NGI/NUT]

Layers of ice cream, chocolate sauce, cream, sprinkles of hundreds and thousands, with a cherry on the top (209kcal)

---

## Includes Three Soft Drinks

with a choice of fruit juice, cordials or still/sparkling water



For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. 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. NUT = Dish contains or may contain nuts.

Cheese boards may contain unpasteurised cheese.

Calorie calculations are 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 a day.

All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.