

GRADUATION MENU

3 COURSES Including a glass of Champagne

49.50

STARTERS

SPICED BUTTERNUT SQUASH Orzo, vegan feta, pumpkin seed dukkha, crispy sage (132kcal) (VGI)

CURRIED PARSNIP SOUP Coriander yoghurt (169kcal) (VGI)

CHICKEN LIVER PARFAIT Plum and figgy chutney, brioche toast (578kcal)

CLASSIC PRAWN COCKTAIL Iceberg, pink grapefruit, avocado (578kcal)

FOURME D'AMBERT, PEAR & ENDIVE SALAD Sweet mustard dressing (419kcal)

MAINS

GRILLED BUTTERFLIED SEABASS Romesco sauce, toasted almonds, salsa verde (417kcal) Supplement 3.50

CELERIAC STEAK Caper and golden raisin dressing, wild mushrooms, cavolo nero, crispy enoki (292kcal) (VGI)

BRAISED LAMB SHOULDER Polenta, sage, parmesan crisps, cavolo nero, red wine jus (1,712kcal) Supplement 4.50

ROAST FREE RANGE TURKEY BALLOTINE Served with all of the traditional trimmings (779kcal)

STEAKS

Grass-fed, hand-prepared Scottish heritage breed beef from award winning butcher Donald Russell, dry aged in Himalayan salt ageing chambers for a minimum of 28 days. Served with watercress and fries.

FLAT IRON 220G (954kcal)

FILLET 200G (857kcal) Supplement 13.50

SIDES

FRIES (494kcal) (V) 5.95

TRUFFLE MASH (281kcal) (V) 5.95

CHARRED HISPI Miso chilli soy, wasabi mayo, crispy onions (255kcal) (V) 5.95

ROAST POTATOES (148kcal) 5.95

BRUSSEL SPROUTS & CHESTNUTS (96kcal) (V) 5.95

HONEY GLAZED CHANTERRAY CARROTS & PICCOLO PARSNIPS (222kcal) 5.95

SAUCES

CHIMICHURRI (27kcal) (VGI) 3.50 BLUE CHEESE SAUCE (267kcal) (V) 3.50

PEPPERCORN (154kcal) 3.50 GARLIC BUTTER (422kcal) (V) 3.50

BERNAISE (410kcal) (V) 3.50 BORDELAISE (184kcal) 5.50

DESSERTS

MATCHA & WHITE CHOCOLATE PANNA COTTA Blackberries, meringue (797kcal)

"ORIADO" VALRHONA CHOCOLATE TERRINE Armagnac soaked prune D'agen, crème Chantilly (458kcal) (VGI)

PEAR & GINGERBREAD TRIFLE Poached pears, gingerbread, custard, vanilla cream (525kcal)

ICE CREAM & SORBET (V)

SELECTION OF CHEESE Biscuits and chutney (448kcal) Supplement 3.00

Supplement apply to some dishes for dinner inclusive guests, as indicated. Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill and/or Main, with a side dish or sauce.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

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GORAM  VINCENT
AVON GORGE