

SUNDAY LUNCH

£24.95 FOR FOUR COURSES

COCKTAILS

BLOODY MARY

Grey Goose Vodka with tomato juice, Tabasco, Worcester sauce, celery salt, pepper and celery
£6.95

BLOODY MARGARET

Bloom Gin with tomato juice, Tabasco, Worcester sauce, celery salt, pepper and celery
£6.95

VIRGIN MARY

Tomato juice, Worcester sauce, Tabasco, celery salt, pepper and celery
£5.95

BUCKS FIZZ

Hotel du Vin Champagne and fresh orange juice
£8.50

BELLINI

Hotel du Vin Champagne with peach purée
£8.50

KIR ROYALE

Hotel du Vin Champagne and crème de cassis
£8.50

SCREWDRIIVER

Orange juice and Grey Goose Vodka
£6.95

SOUP DU JOUR

Ask what our healthy, hearty soup of the day is this Sunday

FRENCH MARKET TABLE

The centrepiece of Sunday Lunch at Hotel du Vin, visit our lavish French Market Table.

A buffet of fresh seafood, crustacea, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads. Just get up and help yourself.

PLATS PRINCIPAUX

All dishes are served with a selection of vegetables

ROAST DU VIN

Rib of Aberdeenshire beef or our Normandy chicken with all the trimmings and proper Yorkshires

PIE DU JOUR

Ask what our pie of the day is this Sunday

CATCH DU JOUR

Ask what our fish of the day is this Sunday

POACHED SCOTTISH SALMON

Hot buttered heritage potatoes, watercress and hollandaise sauce

HOTEL DU VIN BURGER

Bacon, Gruyère and frites on a brioche bun with pommes frites

STEAK FRITES

250g rump steak with a béarnaise or peppercorn sauce

SEVERN & WYE SMOKED HADDOCK

Smoked haddock served with a mustard butter, hash brown and poached egg

SPELT & CHANTERELLE MUSHROOM RISOTTO

DESSERTS

BISTRO DU VIN COUPE

Vanilla ice cream, pistachio ice cream, nougat and chocolate sauce

CRÈME BRÛLÉE

A rich and indulgent dessert classic

BANANA, RUM BREAD & BUTTER PUDDING

Rum and raisin ice cream

PROFITEROLES

Served with hot chocolate sauce

APPLE TARTE TATIN

Crème Normande

ARTISAN CHEESE BOARD

Selection of British and French cheese with biscuits, walnut bread and chutney

PLANNING A BIRTHDAY CELEBRATION, GET-TOGETHER OR JUST AN AFTERNOON MEAL WITH YOUR FAMILY?

Why not book one of our gorgeous private dining rooms next Sunday. We can cater for what ever your requirements and, to make it even more tempting, our roasts are available as a whole joint to carve at the table. Interested? Just ask for details.

TERMS, CONDITIONS AND SUPPLEMENTS APPLY

www.HOTELDUVIN.com

For special dietary requirements or allergy information, please speak to our Bistro manager. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.