



Let the CELEBRATIONS Begin

Celebrate the festive season with your turtle dove, family and friends with our delicious 3 course celebrations menu. Available for lunch and dinner in The Restaurant as a sit down meal. To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

CÉLÉBRATIONS À LA DU VIN

FROM £55 per person

LUNCH | 28^{TH} - 30^{TH} NOVEMBER & 5^{TH} - 7^{TH} , 12^{TH} - 24^{TH} DECEMBER

DINNER | 28^{TH} NOVEMBER = 24^{TH} DECEMBER



CHICKEN LIVER PARFAIT

Pistachio crumb, fig chutney, toasted brioche

PUMPKIN & PARMESAN VELOUTÉ

Toasted pumpkin seeds, herb oil

NORTH ATLANTIC PRAWN COCKTAIL

Tiger prawn, Marie Rose sauce, sourdough bread

GOATS CHEESE & TRUFFLE MOUSSE

Roast Ayrshire beetroot, hazelnut granola

FREE RANGE ROASTED TURKEY BALLOTINE

Pistachio and pancetta stuffing, roast celeriac, celeriac purée, sprout tops, pickled cranberries, roast potatoes, red wine jus

WILD INVERNESS-SHIRE VENISON

Pickled red cabbage, roast butternut squash, squash purée, walnuts, blueberry jus

28 DAYAGED RIBEYE STEAK (£8 Sup) OR 28 DAYAGED FILLET STEAK (£10 Sup)
French fries, pancetta salad, pepper sauce

POACHED NORTH SEA COD FILLET

Creamed spinach, parsnip purée, saffron and vanilla sauce

CANNELLINI BEAN, MASCARPONE & CHARD STEW

Parmesan, pickled lemon, herb oil

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

Drainty sauce

STICKY TOFFEE PUDDING

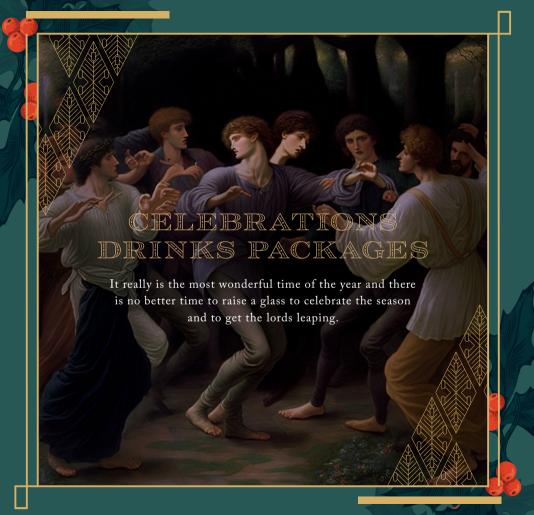
Caramel sauce, vanilla bean ice cream

WARM DARK CHOCOLATE TART

Pistachio, cherry sorbet

SELECTION OF BRITISH & CONTINENTAL CHEESE

Chutney, oatcakes and biscuits



Our drinks packages are an ideal addition to your gathering, with something to suit all tastes and occasions.

PRESTIGE DRINKS PACKAGE | £41.95

A glass of Lanson Rosé Champagne, ½ bottle of sommelier-choice wine, ½ bottle of still or sparkling water

PREMIUM DRINKS PACKAGE | £35.95

A glass of Veuve Clicquot, Champagne, $\frac{1}{2}$ bottle of sommelier-choice wine, $\frac{1}{2}$ bottle of still or sparkling water

$CLASSIC\ DRINKS\ PACKAGE\ |\ \pounds 31.95$

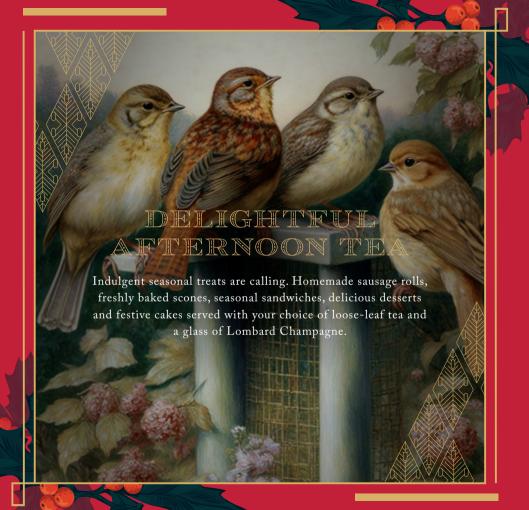
A glass of Cuvée by Hotel du Vin, Lombard, Champagne, ½ bottle of sommelier-choice wine, ½ bottle of still or sparkling water

CRÉMANT DRINKS PACKAGE | £27.95

A glass of prosecco, ½ bottle of house wine, ½ bottle of still or sparkling water

BUCKET OF BEERS OR SOFT DRINKS

Available on request



CHOICE OF LOOSE-LEAF TEAS

GLASS OF LOMBARD CHAMPAGNE

AMUSE-BOUCHE

HOMEMADE SAUSAGE ROLL

SELECTION OF FESTIVE FINGER SANDWICHES

PLAIN & FRUIT SCONES

A SELECTION OF CAKES & DESSERTS

SPECIAL DIETARY AFTERNOON TEAS ALSO AVAILABLE



FESTIVE SUNDAY LUNCH

Traditional Sunday Lunch with a festive flair and a glass of Champagne to toast the day

EVERY SUNDAY FROM 30TH NOVEMBER – 21ST DECEMBER FROM £55 per person

BOXING DAY LUNCH

A chance to wind down after Christmas. Enjoy a lavish and leisurely feast for lunch.

FRIDAY 26TH DECEMBER
FROM £55 per person

NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch

THURSDAY 1ST JANUARY FROM £55 per person



24TH DECEMBER

A festive welcome at One Devonshire Gardens by Hotel du Vin starts with a warming glass of mulled wine. Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

25th DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

26th DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps head out for some fresh air and to explore our surroundings.

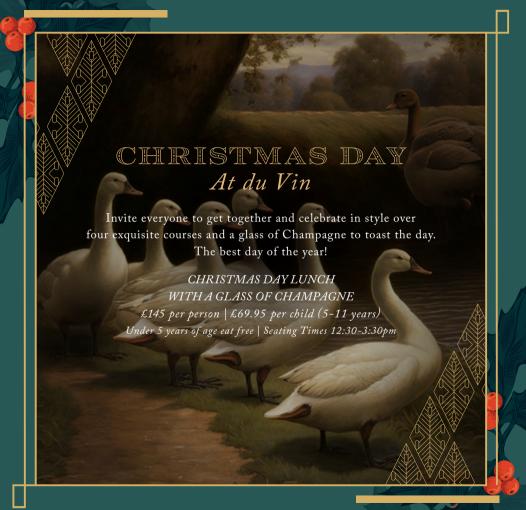
A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

27TH DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

2 NIGHT PACKAGE FROM £1,185 per room 3 NIGHT PACKAGE FROM £1,695 per room 4 NIGHT PACKAGE FROM £2,110 per room

Arriving on the 24th December, based on two people sharing a room



MOSAIC OF GAME & DUCK LIVER TERRINE

Celeric remoulade, pickled walnut ketchup, thyme brioche

CULLEN SKINK SOUP

Potatoes, leeks, smoked haddock, herb oil

GIN CURED KILMEFORD SEATROUT

Apple, pickled fennel, tarragon, shallot and cider dressing

CARAMELISED ONION, FIG & HAZELNUT TART FINE

Pickled onion, red vien sorrel

FREE RANGE ROASTED TURKEY BALLOTINE

Pistachio and pancetta stuffing, roast parsnip, parsnip purée, sprout tops, pickled cranberries, roast potatoes, red wine jus

ROAST DRY AGED BEEF FILLET

Dauphinoise potatoes, caramelised shallot, onion purée, seasonal mushrooms, truffle jus

POACHED NORTH SEA HALIBUT

Butter crushed potatoes, braised carrots, lobster scampi, lobster bisque

ROAST SQUASH, MUSHROOM & SPINACH WELLINGTON

Roast oyster mushroom, squash purée, truffled celeriac, roast onion gravy

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

TONKA BEAN PANNA COTTA

Mascherano cherry, pistachio

VALRHONA DARK CHOCOLATE MARQUISE

Mint ice cream

SELECTION OF BRITISH & CONTINENTAL CHEESE

Oatcakes, crackers, chutney



Dine decadently with a few indulgent surprises.

HOGMANAY

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us in The Restaurant, where we are serving an indulgent six-course tasting menu, including a glass of Champagne on arrival.

31ST DECEMBER | £99 per person

HOGMANAY PACKAGI

See out the year with a celebratory six-course tasting menu, Champagne toast, overnight accommodation and our delicious breakfast.

FROM £568 per room
based on two people sharing a room

GIFT VOUCHERS

Treat someone to a little luxury with a gift card or choose a perfectly tailored experience with a gift voucher. To purchase your gift card or experience please visit our website.

TO BOOK VISIT HOTELDUVIN.COM/CHRISTMAS-2025

ONE DEVONSHIRE GARDENS by HOTEL DU VIN events.glasgow@hotelduvin.com | 0141 378 0385

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. See website for full T&Cs.

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. Caloric 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. For further information on allergens please scan here.

