

BRUNCH GASTRONOMIQUE

£22.95 FOR FOUR COURSES

COCKTAILS

BLOODY MARY

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

£6.95

BLOODY MARGARET

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

SCREWDRIVER

Orange Juice and Grey Goose Vodka

£6.95

BUCKS FIZZ

Hotel du Vin Champagne and fresh orange juice

£8.50

KIR ROYALE

Hotel du Vin Champagne and crème de cassis

£8.50

BELLINI

Hotel du Vin Champagne with peach purée

£8.50

SOUP DU JOUR

THE FRENCH MARKET TABLE

VISIT OUR LAVISH FRENCH MARKET TABLE, THE CENTREPIECE OF SUNDAY BRUNCH AT HOTEL DU VIN

Choose from a selection of the finest charcuterie, pâtés, and rillettes served with pickled and grilled vegetables, mustards and accompaniments, seafood and crustacea served with dressings. A variety of mixed salad leaves, chopped tomatoes, chopped cucumbers, sliced onion and an array of fresh breads.

MAIN COURSE

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

STEAK FRITES

Grilled to your liking with a béarnaise or peppercorn sauce

HDV BURGER & POMMES FRITES

Burger with relish, bacon and grilled cheese on a brioche bun

POACHED SCOTTISH SALMON

Hot buttered heritage potatoes, watercress and hollandaise sauce

CATCH DU JOUR

SEVERN & WYE SMOKED HADDOCK

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

GOAT'S CHEESE, SUN BLUSHED TOMATO & SPINACH ROULADE

Beetroot relish and watercress

DESSERT

BISTRO DU VIN COUPE

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

CRÈME BRÛLÉE

The rich and indulgent dessert classic

BANANA & RUM BREAD AND 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

PRIVATE DINING ROOMS

ARE YOU PLANNING A BIRTHDAY GET-TOGETHER, CELEBRATION OR SPECIAL MEAL WITH YOUR FAMILY? Why not book one of our gorgeous private dining rooms next Sunday.

We can cater for whatever 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