

GORAM VINCENT

SUNDAY LUNCH

3 COURSES

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SUPER FOOD DELI TABLE

The centre piece of our lunch at Hotel du Vin, our lavish super food table.

A buffet of fresh interesting Mediterranean salads made in house, with British charcuterie made by our friends at Castellano's and a selection of smoked and cured fish put together by Richard Cooke at Severn & Wye smokery.

MAINS

BIG SUNDAY ROAST

Choose from a selection of Rib of beef, Welsh leg of lamb, Gloucester old spot pork belly or a half roast corn-fed chicken.

Yorkshire pudding/roast potatoes/cauliflower cheese/seasonal vegetables

GnV BURGER, FRENCH FRIES

200g burger/burger relish/pancetta/cheese/tomato/red onion/pickles/seeded bun

SPICED CAULIFLOWER STEAK

Pomegranate and fennel salad / sumac, mint and red onion yogurt

FISH OF THE DAY

Please ask your server for details

DESSERTS

LEMON TART

Raspberry Sorbet

CHOCOLATE MOUSSE

Chantilly cream

NEW YORK CHEESECAKE

Blueberry Compote

CRÈME BRULÉE

Rich Vanilla custard/crystallised sugar

CHEESE SELECTION 12.50

Selected by Harvey and Brockless/crisp breads/fruits and chutneys