



Hotel  
du Vin  
& Bistro

# MENUS

## PRIVATE DINING

Hotel  
du Vin  
& Bistro

[HOTELDUVIN.com](http://HOTELDUVIN.com)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible 'cross contamination' in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill. Peak dates/times may be subject to minimum spends and room hire charges.



## DRINKS PACKAGES

PACKAGE PRICES PER PERSON

### PRESTIGE £32.95

1 glass of Perrier-Jouët Champagne  
½ bottle of wine from the Sommelier's choice of prestige wines  
½ bottle of water

### PREMIUM £25.95

1 glass of house Champagne  
½ bottle of wine from the Sommelier's choice of premium wines  
½ bottle of water

### CLASSIC £18.95

1 glass of sparkling wine  
½ bottle of house Chardonnay or Merlot  
½ bottle of water

### ADDITIONS

GLASS OF SPARKLING WINE £6.95

GLASS OF HOUSE CHAMPAGNE £9.95

AFTER DINNER DIGESTIF FROM £5.00

BUCKET OF BEERS £19.95 for 6 | £37.95 for 12

*Heineken, Chang, Birra Moretti to choose from*

BUCKET OF SOFT DRINKS £14.95 for 6 | £27.95 for 12

*Fevertree Lemonade or Ginger Beer 200ml, Appletizer 275ml,  
Coca-Cola 330ml, Frobishers Fruit Juices 250ml to choose from*



# CANAPÉS MENU

CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE  
AND TOMATO CHUTNEY

CAESAR SALAD CROQUETTE

SERRANO HAM, CELERIAC REMOULADE ON TOASTED BAGUETTE

SMOKED SALMON ROSES ON OATCAKE WITH DILL CRÈME FRAÎCHE

SMOKED MACKEREL PÂTÉ AND BEETROOT CROSTINI

DRESSED CRAB TOASTS

ROQUEFORT AND SPINACH QUICHE

MINI BAKED POTATO, GRUYÈRE, SOUR CREAM AND CHIVES

PORCINI AND PARMESAN ARANCINI BALLS

## PRICING

CHOICE OF TWO ITEMS: £6.95 PER PERSON  
CHOICE OF FOUR ITEMS: £13.50 PER PERSON  
CHOICE OF SIX ITEMS: £19.50 PER PERSON  
CHOICE OF EIGHT ITEMS: £25.00 PER PERSON



# PRESTIGE MENU

£55.00 PER PERSON

## STARTERS

### LOBSTER AND CRAB CAESAR SALAD

Cos lettuce, pancetta, croutons and Parmesan

### SEARED SCALLOPS

Sauce vierge

### AUBERGINE AND TOMATO GRATIN

Mint yoghurt and pomegranate

## INTERMEDIATE

### PROSECCO AND SICILIAN LEMON GRANITE

A refreshing palette cleanser

## MAINS

### RIBEYE STEAK 225G

Our rib eye steak, is dry aged on the bone for a minimum of 28 days served with pommes frites, slow roast beef tomato and watercress  
*(Steak will be served medium for parties over 12, smaller parties will be cooked to order)*

### ROAST SADDLE OF VENISON

Smoked potato puree, red cabbage and chocolate sauce

### TURBOT VÉRONIQUE

Poached turbot with citrus creamed sauce, grapes and spinach

### CELERIAC AND STILTON PITHIVIER

Walnut and fine bean salad

## DESSERTS

### PAVE OF CHOCOLATE

Candied pistachio crème fraîche

### TARTE FINE AUX POMMES

Fine tart of apples with calvados ice cream

### BRILLAT-SAVARIN CHEESECAKE

Seville orange jelly

## CHEESE

### CHEESE BOARDS

Selection of British and French cheeses, served with biscuits and chutneys



## PREMIUM MENU

£42.50 PER PERSON

### STARTERS

#### BAKED SEA SCALLOPS IN THE SHELL

Cave aged gruyere and cep mushrooms

#### PATE MAISON

Infused with brandy, cornichons and Dijon mustard

#### SALT BAKED BEETROOT, WHIPPED GOATS CHEESE

Sumac and Greek yoghurt

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### MAINS

#### CHICKEN CHASSEUR

Classic braised chicken casserole, with a rich tomato, wine and mushroom sauce, served with pomme purée

#### SEA TROUT ALMONDINE

Trout fillet fried in ground almonds, peas, broad bean and fine bean fricassee and steamed new potatoes

#### PUMPKIN AND SAGE RAVIOLI, SAGE BROWNED BUTTER

Vegetarian style Parmesan and pecans with fried ratte potatoes

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### DESSERTS

#### PRUNE AND ARMAGNAC CLAFOUTIS

Crème Anglaise

#### RED BERRY 'PAVLOVA'

Crisp meringue, crème Chantilly and red berry compote

#### CHEESE SELECTION

British and French cheeses, served with biscuits and chutney

## CLASSIC MENU

£37.50 PER PERSON

### STARTERS

#### PRAWN AND CRAYFISH COCKTAIL

Crisp iceberg lettuce, cocktail sauce, brown bread and butter

#### HAM HOCK TERRINE

Celeriac remoulade

#### ROQUEFORT, PEAR AND WALNUT SALAD

Endive salad, crisp pear, roasted walnuts and tangy sharp Roquefort cheese

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### MAINS

#### BEEF BOURGUIGNON

Slow cooked, rich beef stew with Portobello mushrooms, onions, pancetta and Pommes Pierre

#### ROAST COD

Braised Puy lentils and button onions

#### AUBERGINE AND HALLOUMI PARMIGIANA BAKE

Thick sliced grilled aubergine and halloumi with a chunky tomato sauce

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### DESSERTS

#### PROFITEROLES DU VIN

Choux pastry filled with vanilla ice cream, topped with chocolate sauce

#### TARTE AU CITRON

Raspberry sorbet

#### CHEESE SELECTION

British and French cheeses, served with biscuits and chutney



## CRÉMANT MENU

£32.50 PER PERSON

### STARTERS

**CHICKEN LIVER PARFAIT**

Toasted brioche and raisin chutney

**SPICED CARROT SOUP**

Coriander yoghurt

**SMOKED SALMON CLASSIC**

Eggs, capers, gherkins and shallots

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### MAINS

**CHICKEN DIJON**

Pommes mousseline, and jus roti

**BREADED FISH CAKE**

Cucumber salad and lemon butter sauce served with pommes frites

**PUMPKIN AND ROASTED CHESTNUT RISOTTO**

Thyme leaves and Planeta olive oil

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### DESSERTS

**CRÈME BRULEE**

Baked vanilla custard, glazed under sugar

**POT AU CHOCOLATE**

Crème Chantilly and shaved chocolate

**CHEESE SELECTION**

British and French cheeses, served with biscuits and chutney



# PARTAGE MENU

FROM £27.50 PER PERSON

(minimum of 25 guests)

## STARTERS

### FRENCH MARKET TABLE

With Severn & Wye hot and cold smoked salmon, selection of cured meats, Cumberland Scotch eggs, homemade pork & thyme sausage rolls and a selection of vibrant salads

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## MAINS

### ROAST RIB OF BEEF

with Yorkshire pudding and all the trimmings (£2.50 supplement)

### ROAST NORMANDY CHICKEN

with Yorkshire pudding and all the trimmings

### ROAST BELLY OF PORK

with apple sauce, Yorkshire pudding and all the trimmings

### AROMATIC COUSCOUS, ROASTED COURGETTE AND CARROT TAGINE

Chermoula dressing, harissa and vegetable broth

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## DESSERTS

### CRÈME BRULEE

baked vanilla custard, glazed under sugar

### MOUSSE AU CHOCOLAT

Crème Chantilly and shaved chocolate

### TARTE AU CITRON

raspberry sorbet

### CHEESE SELECTION

British and French cheeses, served with biscuits and chutney



## AFTERNOON TEA MENU

£22.50 PER PERSON

Our chefs love a twist on traditional favourites, so you can enjoy treats including Severn & Wye smoked salmon and cream cheese on dark rye bread, egg and cress mayonnaise brioche sub, ham and Gruyère croissant, heritage tomato and tapenade galette, goat's cheese and spinach quiche.

To top off your afternoon tea you'll find a few sweet mini treats of Tutti Frutti macaron, black forest gateau, pistachio pin wheel, rhubarb and custard tarts, warm scones served with Bonne Maman jam, clotted cream and Lescure butter.

Choose from a choice of tea from Bird and Blend Tea Co.



## SUPPER SNACKS MENU

**SCOTCH EGGS**

**BREADED PLAICE GOUJONS AND CHIPS**

**TOMATO, TAPENADE AND BASIL GALETTES**

**GRUYÈRE SCONES, PANCETTA, SAGE BUTTER AND CHIVE CREAM CHEESE**

**BAKED POTATO SKINS WITH CAESAR SALAD**

**BOEUF BOURGUIGNON PASTIES**

**GOAT'S CHEESE AND SPINACH QUICHE**

**BOUDIN NOIR SAUSAGE ROLLS**

**CASSOULET SPRING ROLLS**

**STEAK HACHE AND EMMENTAL SLIDERS**

**TRUFFLE AND THYME BREADED MACARONI AND CHEESE**

### PRICING

CHOICE OF SIX ITEMS: £19.50 PER PERSON

CHOICE OF EIGHT ITEMS: £25.00 PER PERSON



# LES ENFANTS PACKAGE

£15.95 PER CHILD

Children are always very much welcomed in our hotels and our Chef has devised the following menu for them to enjoy when attending events, to help suit their tastes.

## STARTERS

**GARLIC BREAD, CHERRY TOMATOES AND CUCUMBER  
TOMATO AND CHEDDAR SOUP  
PRAWN COCKTAIL  
MELON AND BERRIES**

## MAINS

**NORMANDY CHICKEN BREAST AND POMMES FRITES  
MINUTE RUMP STEAK AND POMMES FRITES  
BREADED PLAICE GOUJONS, POMMES FRITES AND PEAS  
MAC N' CHEESE**

## DESSERTS

**FRESHLY CUT FRUIT SALAD  
A SCOOP OF CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAM  
CHOCOLATE AND BANANA BROWNIE WITH VANILLA ICE CREAM  
ICE CREAM SUNDAE**

**INCLUDES THREE SOFT DRINKS,  
WITH A CHOICE OF FRUIT JUICE, CORDIALS OR STILL/SPARKLING WATER**

## EXTRAS

### Intermediate Courses

Prosecco and Sicilian lemon sorbet £3.00

Clementine sorbet £2.75

### Fish Courses

Fillet of red mullet, crushed saffron potatoes and aioli £3.75

Scallop ceviche £3.50

### Cheese Boards

from £20.00 for four to share

### Wine Tastings

from £15.00 per person including a selection of three wines

