CHRISTMAS IN STYLE

Hotel du Vin & Bistro
WINTER IS THE TIME
FOR COMFORT,
FOR FOOD AND WARMTH

Edith Sitwell
THE FESTIVITIES

Celebrate the festive season with colleagues, friends and family. Our three course celebration menu is available for lunch and dinner.

Private dining rooms are also available.

**Sunday to Wednesday £31.95 per person**
**Thursday to Saturday £34.95 per person**
27th November – 24th December

**CELEBRATION DRINKS PACKAGE FROM £20**

Drinks package to include a welcome glass of fizz, half a bottle of mineral water and half a bottle of Hotel du Vin Selection wine per person.

**SALMON GRAVADLAX**
Cucumber and mâche salad, sweet mustard dressing

**CELERIAC, HAZELNUT AND THYME SOUP (VG)**
Truffle oil

**GOAT’S CHEESE, PEAR AND PECAN SALAD**
Cranberry dressing

**DUCK LIVER PARFAIT**
Plum and figgy chutney

**ROAST FREE RANGE TURKEY BALLOTINE**
Traditional trimmings

**DAUBE OF BEEF PROVENÇALE**
Chantenay carrots and celeriac

**HERB CRUSTED COD**
White bean and San Marzano tomato stew

**BUTTERNUT SQUASH, CAVOLO NERO AND SAGE RISOTTO (VG)**
Kale and chestnut pesto

| All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips |

**CLASSIC CHRISTMAS PUDDING**
Brandy sauce

**CHOCOLATE AND CLEMENTINE YULE LOG (VG)**
Coconut ice cream

**RASPBERRY AND ELDERFLOWER TRIFLE**
Custard, vanilla cream and petites meringues

**SELECTION OF ARTISAN CHEESE**
Biscuits, chutneys and fruit

**CRACKERS, MINCE PIES, TEA AND COFFEE**
THE MAIN EVENT
CHRISTMAS LUNCH

Invite everyone to get together for giving and sharing over a four course Christmas Day lunch.
The best meal of the year!

CHRISTMAS DAY LUNCH
£110 per person

PARSNIP AND APPLE SOUP
Normandie crème fraîche and cep brioche

PRESSED VENISON AND PHEASANT TERRINE
Blackberry compote and walnut toast

TREACLE CURED SEVERN AND WYE SALMON
Dill pickles, black pepper crème fraîche and dark rye bread

CELERIAC, CHESTNUT AND LENTIL PATÉ (VG)
Brussel sprout choucroute, grilled sesame flat bread

CLEMENTINE SORBET

ROASTED FREE RANGE TURKEY BALLOTINE
Traditional trimmings

BEEF WELLINGTON
Scottish beef fillet wrapped in mushroom duxelles, spinach, crepes and golden puff pastry

ROAST MONKFISH WITH CRANBERRY, SAGE AND PINE NUT STUFFING
Butter and orange poached leeks

HARISSA, KALE, FETA AND BUTTERNUT SQUASH STRUDEL (VG)
Pickled pear and walnut salad

| All mains are served with a selection of roast potatoes, Brussel sprouts with chestnuts, carrots and parsnips |

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce

VALRHONA CHOCOLATE AND KIRSCH CHERRY YULE LOG (VG & dairy free)
Cinnamon ice cream

CLASSIC SHERRY TRIFLE
Raspberry and sherry jelly, custard, cream and toasted almonds

SELECTION OF ARTISAN CHEESE
Biscuits, chutneys and fruit

CRACKERS, MINCE PIES, CLEMENTINES, TEA AND COFFEE
A chance to wind down after Christmas. Enjoy a lavish and leisurely four course feast for lunch. Including soup and our French market table, with an exciting choice of fresh seafood, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads. All followed by classic roasts and delicious desserts.

**BOXING DAY LUNCH**

£39 per person
DELIGHTFUL AFTERNOON TEA

A classic afternoon tea with a festive twist!
A choice of teas and a festive spread of mince pies, turkey and cranberry sausage rolls, meringue snowmen, chocolate truffle Christmas puddings and candy canes.

AFTERNOON TEA WITH A GLASS OF CHAMPAGNE
£30 per person
27th November – 24th December
Auld Lang Syne
New Year’s Eve

Raise a glass and see in the New Year in style!

New Year’s Eve Gala
£120 per person

A delicious four course dinner and a glass of Champagne in the Bistro, followed by live music and dancing.

Dress code - smart

Marbled Game Terrine, Figgy Chutney
A mosaic of game meats, served with a spiced fig chutney

Garlic Roast Scallops and Tiger Prawns
Scallops roasted in the shell with garlic butter, alongside juicy tiger prawns, served with lemon and watercress

Leeks Vinaigrette, Fourme d’Ambert (V)
Warm salad of leeks, shallots and tomatoes, finished with a sharp vinaigrette and smooth creamy Fourme d’Ambert

French Onion Soup en Croûte
Braised Roscoff onions and Cornish Yarg baked under buttery puff pastry

Prosecco and Sicilian Lemon Granita

Tournedos Rossini
Fillet of Aberdeenshire beef, duck liver parfait, sliced black truffle on a brioche croûte with sautéed green beans

Roast Saddle of Venison
Pithivier Savoyard, parsnip purée and red wine jus

Seabass Wellington
Seabass stuffed with wild mushrooms, baked in buttery puff pastry with caviar shallot cream

Celery and Cauliflower Cakes, Sautéed Girolles (VG)
Kale and walnut pesto with baby kale salad

All mains are served with a selection of vegetables and potatoes

Tarte Fine au Poire
Calvados ice cream

Pineapple Upside Down Cake (VG & dairy free)
Coconut ice cream

Valrhona Chocolate and Honeycomb Tart
Orange ice cream

Selection of Artisan Cheese
Biscuits, chutneys and fruit

Crackers, Tea, Coffee and Handmade Truffles

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RELAX OVER LUNCH
NEW YEAR’S DAY

A great start to the New Year with a lavish and leisurely four course feast for lunch. Including soup and our French market table, with an exciting choice of fresh seafood, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads are followed by classic roasts and delicious desserts.

NEW YEAR’S DAY LUNCH
£26.95 per person
THE FULL CHRISTMAS PACKAGE

Take an uninterrupted break this year with a two day stay during Christmas, safe in the knowledge that every little detail will be taken care of.

FOR TWO PEOPLE INCLUDING:
Two nights’ accommodation, Christmas Day lunch, full breakfast on each morning and a £35 per person dinner allowance on the first night with a glass of mulled wine.

Late checkout available for £50 per room

FROM £573 per room

NEW YEAR’S EVE PACKAGE

Join us for Champagne and a four course dinner, followed by live music and dancing to celebrate the start of 2020 in style.

FOR TWO PEOPLE INCLUDING:
Four course dinner, glass of Champagne, entertainment, overnight accommodation and full breakfast.

For late checkout and New Year’s Day lunch add £60

FROM £499 per room
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.

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. 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 our kitchen environments.