



Hotel
du Vin

The Avon Gorge

PRIVATE DINING MENUS



DRINKS PACKAGES

Package prices per person

Crémant £19.95

One glass of Fiol, Veneto, Italy | ½ bottle of house wine | Still and sparkling mineral water

Classic £26.95

One glass of house Champagne or Gin & Tonic
½ bottle of wine. Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France and Nero d'Avola, La Segreta, Planeta, Sicily, Italy
Still and sparkling mineral water

Premium £31.95

One glass of Cuvée Hotel du Vin Champagne
½ bottle of wine. Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy
and Malbec by Hotel du Vin, Mendoza, Argentina
Still and sparkling mineral water

Prestige £40.95

One glass of Lanson Rosé Champagne
½ bottle of wine. Chardonnay, Kendall Jackson, Vintners Reserve, California, USA and Pinot Noir, Seifried Estate, Nelson, New Zealand
Still and sparkling mineral water

Additions

Glass of sparkling wine £7.95

Glass of house Champagne £12.50

Bucket of beers £37.95 for 12 | £99.95 for 24

Choose from Heineken, Chang, Birra Moretti

Bucket of soft drinks £15.95 for 6 | £28.95 for 12

Choose from Schweppes lemonade or ginger beer 200ml,
Franklin & Sons raspberry or elderflower lemonade 275ml,
Coca-Cola 330ml, Eager Juice orange, cranberry,
pineapple, apple, grapefruit

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche
Plum and fig chutney *(323kcal)*

Endive, Roquefort & Walnut Salad [V] *(301kcal)*

Vegan Feta & Beetroot Crostini [VGI] *(145kcal)*

Smoked Salmon Roses on Rye Bread, Dill Crème Fraîche *(230kcal)*

Smoked Mackerel Pâté & Beetroot Crostini *(219kcal)*

Halloumi, Red Onion, Pepper & Courgette Skewers [VGI] *(69kcal)*

Mediterranean Vegetable Quiche [V] *(156kcal)*

Mini Baked Potato, Vegan Style Feta & Chives [VGI] *(255kcal)*

Truffle & Parmesan Arancini Balls *(298kcal)*

Choice of Four Items: £13.50 per person

Choice of Six Items: £19.50 per person

Choice of Nine Items: £25.50 per person





CLASSIC MENU

Served with sourdough bread and Lescure butter

Pâté Maison, Cornichons

Our house pâté of pork and pistachio served with pickles and toasted Pain de Campagne *(346kcal)*

Severn & Wye Smoked Salmon

Treacle soda bread and fromage blanc *(297kcal)*

Breaded Hake

Pickled vegetables and jalapeno mayonnaise *(594kcal)*

Roasted Red Pepper & Tomato Soup [VGI]

Basil, Parmesan croute *(239kcal)*



Confit Gressingham Duck Leg

Lyonnaise potatoes, red wine jus *(846kcal)*

Chicken Dijon

Pommes mousseline and jus roti *(791kcal)*

Seared Fillet of Sea Bass

Confit new potatoes and herb veloute *(1423kcal)*

Gnocchi Provençale [VGI]

Ratatouille vegetables, tomato sauce and basil pesto *(484kcal)*

Served with seasonal vegetables' and potatoes



Peach & Raspberry Trifle [V]

Peach and raspberry trifle, Pedro Ximénez sherry,
toasted almonds, crème Chantilly *(547kcal)*

Bread & Butter Pudding

Bailey's crème Anglaise, candied macadamia nuts *(981kcal)*

Chocolate & Avocado Pot [VGI]

Pistachio, pomegranate and dried cranberries *(544kcal)*

Cheese Selection

Artisan cheeses served with biscuits and chutney *(520kcal)*

£39.95 per person

PREMIUM MENU

Served with sourdough bread and Lescure butter

Chicken Liver Parfait

Brioche toast and raisin chutney *(361kcal)*

Sautéed Wild Mushrooms on Toasted Sourdough [VGI]

Madeira sauce *(222kcal)*

Burrata & Heritage Tomato Salad [V]

Mint pesto, balsamic *(318kcal)*

Roasted King Scallops

Gremolata and herb crust *(500kcal)*



Salmon Fishcake

Wilted spinach and sorrel sauce *(499kcal)*

Celeriac Steak [VGI]

Caper and golden raisin dressing, wild mushrooms and crispy enoki mushroom *(292kcal)*

Braised Beef Short Ribs

Pommes purée and haricot verts *(683kcal)*

Roasted Pave of Cod

Harissa and vegetable couscous with chermoula *(429kcal)*

Served with seasonal vegetables' and potatoes



Buttermilk Pudding

Poached strawberries, lemon sorbet *(646kcal)*

Blueberry & Lemon Curd Fool [VGI] *(222kcal)*

Pot Au Chocolate [V]

Crème Chantilly and shaved chocolate *(508kcal)*

Cheese Selection

Artisan cheeses served with biscuits and chutney *(520kcal)*

£50.95 per person





PRESTIGE MENU

Served with sourdough bread and Lescure butter

Mackerel

Treacle soda bread, crème fraîche, chive, apple and radish *(318kcal)*

Jerusalem Artichoke A La Grecque [VGI]

Whipped vegan feta and tofu, pickled celery, butter leaves and truffle *(625kcal)*

Pork Rillettes

Sourdough, pickled mustard seeds and cornichons *(362kcal)*

Argentinian Red Prawns

Coriander, burnt chilli and lime butter *(390kcal)*

Fillet Of Beef

Fondant potato, braised spiced carrot and red wine jus *(1143kcal)*

Honey & Soy Glazed Tuna

Sesame, bok choy, kimchi and crispy glass noodle *(398kcal)*

Roasted Salmon

Parmesan and polenta cake, salsa verde *(772kcal)*

Roasted Cauliflower Steak [VGI]

Houmous and smashed cucumber salad *(486kcal)*

Served with seasonal vegetables' and potatoes

Oriado Valhrona Chocolate Terrine [VGI]

Cherry, candied hazelnut and Chantilly cream *(701kcal)*

Burnt Honey & Whiskey Parfait

Honeycomb, apricot gel and chocolate soil *(616kcal)*

Yuzo Posset

Rhubarb compote, candied orange, meringue and shortbread *(1404kcal)*

Cheese Selection

Artisan cheeses served with biscuits and chutney *(520kcal)*

£69.95 per person



SUPPER SNACKS

Halloumi, Red Onion, Pepper & Courgette Skewers [VGI] *(89kcal)*

Breaded Plaice Goujons *(190kcal)*

Tomato, Mozzarella & Basil Pizza [V] *(225kcal)*

Frankfurt Sausage Deli Hotdog *(228kcal)*

Baked Potato Rarebit *(440kcal)*

Tomato & Garlic Sausage Rolls [VGI] *(314kcal)*

Goats Cheese & Spinach Quiche *(172kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Ratatouille, Vegan Feta & Socca Pancake Wrap [VGI] *(110kcal)*

Steak Hache & Emmental Sliders *(177kcal)*

Truffle & Thyme Breaded Macaroni & Cheese [V] *(246kcal)*

Choice of Six Items: £22.50 per person

Choice of Eight Items: £28.50 per person





For further information on allergens please scan here.

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. Calorie 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. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.