



GREAT COMPANY

MENUS

Hotel
du Vin
& Bistro



MEETINGS TO MAKE YOUR MOUTH WATER

Our delicious array of menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core set menus are tiered to suit all budgets and tastes, or for a lighter quick lunch break simply choose from our Lite Bites section. For a more substantial meal, our Plated Lunch section is full of French classics and comforting options, especially good if you have more time to spare for lunch.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten-free and vegan alternatives available.



PLATED LUNCH

CHOOSE ONE OF THE FOLLOWING
served with sharing pommes frites and coleslaw

Soupe du Jour *(327kcal)*

Jambon Beurre

Thick cut ham, Cornichons, French butter in a baguette
style crusty roll with Dijonnaise *(621kcal)*

Saucisson & Cornichon Brioché

Tomato chutney *(412kcal)*

Avocado on Toast [V/VGI]

Chunky cherry tomato salsa and toasted sourdough.

Served with poached eggs (optional) *(339kcal)*

Croque Monsieur

Baked ham, Emmental cheese, Vedett IPA rarebit *(1,075kcal)*

Croque Madame

Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg *(1,099kcal)*

Pan Bagnat [V]

A crusty baguette roll stuffed with tomatoes, soft boiled egg,
black niçoise olives, red onion and peppers *(453kcal)*

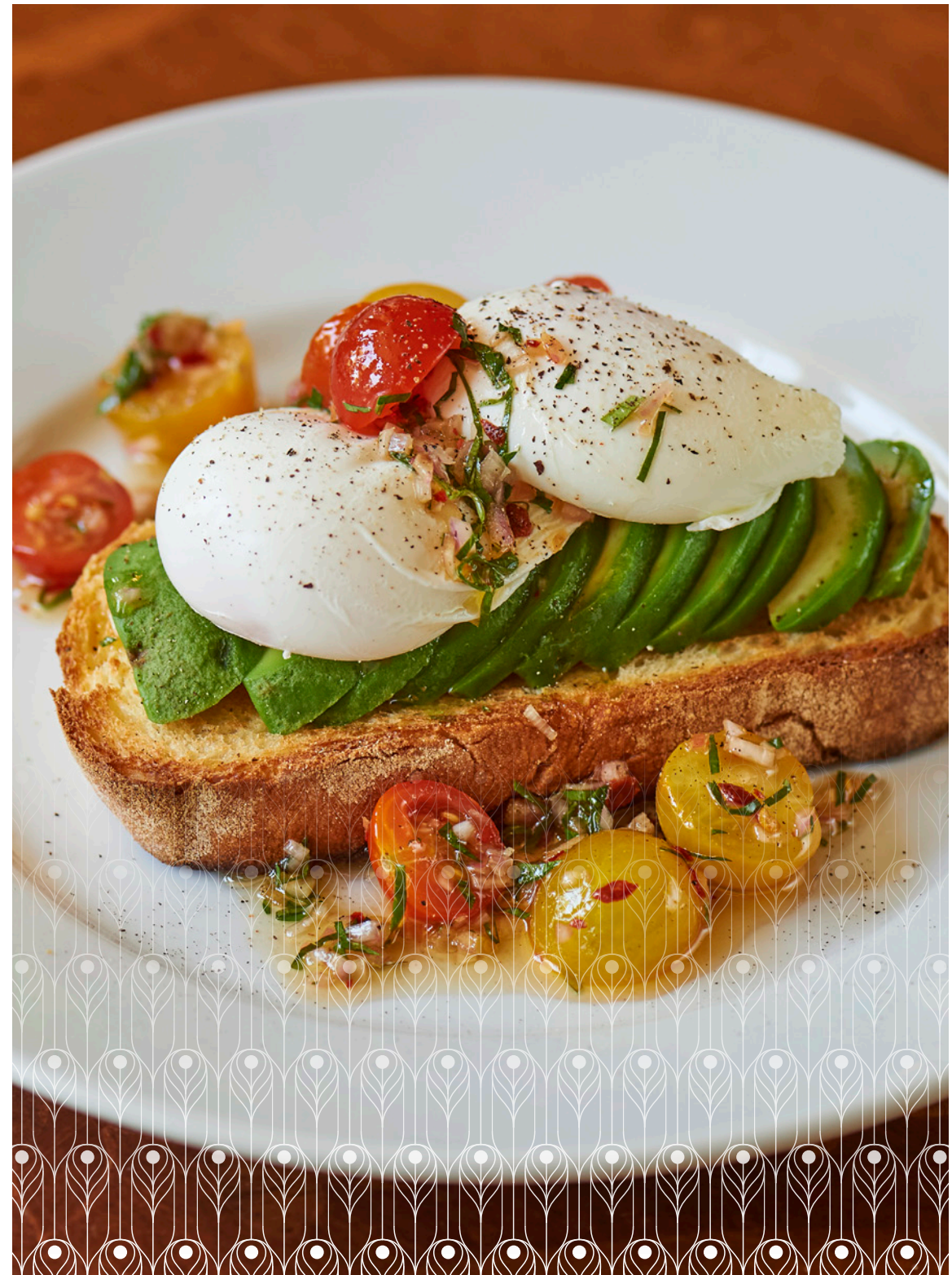
Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(153kcal)*

Choice of topping included:

Chicken *(541kcal)*, Tiger prawns *(70kcal)*, Plant-based halloumi [VGI] *(260kcal)*

£16.95 per person





BUFFET MENU ONE

SALADS

Coleslaw [V] *(58kcal)*

Radish & Broad Bean [VGI]

Coarse-grain mustard and olive oil *(333kcal)*

MAINS

Salmon Selection

Hot and cold smoked *(305kcal)*

Boeuf Bourguignon

Pancetta, mushrooms and baby onions *(254kcal)*

Pasta Puttanesca [VGI] *(550kcal)*

SIDES

Pomme Purée [V] *(315kcal)*

Glazed Carrots [V] *(80kcal)*

DESSERTS

Pot au Chocolat [V]

Chantilly cream *(134kcal)*

Thin Apple Tart [V]

Crème fraîche *(102kcal)*

MEETING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] *(365kcal)*

Classic Viennoiserie Selection [V] *(424kcal)*

Canelé [V] *(131kcal)*

£26.95 per person

BUFFET MENU TWO

SALADS

Fennel, Feta & Pomegranate [VGI]

Sumac yoghurt *(264kcal)*

Portobello Mushroom

Pearl barley and preserved lemons *(253kcal)*

MAINS

Corn-fed Chicken Milanese *(418kcal)*

Fish Pie Gratin

Parmesan crust *(123kcal)*

Chickpea Ratatouille [VGI] *(147kcal)*

SIDES

Buttered New Potatoes [V] *(291kcal)*

Haricots Verts [V] *(51kcal)*

DESSERTS

Crème Brûlée [V] *(598kcal)*

La Profiterole [V]

Vanilla ice cream and chocolate sauce *(321kcal)*

MEETING BREAKS

Bircher Muesli Pot [V] *(165kcal)*

Madeleines [V] *(269kcal)*

Savoury Viennoiserie [V] *(167kcal)*

£26.95 per person



BUFFET MENU THREE

SALADS

Roast Red & Golden Beetroot [V]

Sour cream and chive (290kcal)

Niçoise Salad

Green beans, soft boiled egg, new potatoes,
anchovies, olives and tomatoes (87kcal)

MAINS

Chargrilled Chicken

Lemon and thyme (98kcal)

Breaded Plaice Goujons

Tartare sauce (250kcal)

Wild Mushroom Risotto [VGI] (147kcal)

SIDES

Pommes Frites [V] (317kcal)

Mixed Leaf Salad [VGI]

House dressing (425kcal)

DESSERTS

Apple & Blackberry Crumble [V] (210kcal)

Le Vrai Flan Parisien [V]

Brandy soaked Agen prunes (232kcal)

MEETING BREAKS

Fruit Salad Pot [VGI] (31kcal)

Granola Bars [V] (281kcal)

Chocolate & Hazelnut Madeleines [V] (254kcal)

£26.95 per person

BISTRO DINING

Prefer to enjoy a leisurely lunch? Dine in our Bistro instead of our Great Company Buffet Lunch. You can choose from 2 or 3 courses from our Prix Fixe menu, individually plated and served.

A pre-order will be required in advance.





For further information on allergens please scan here.

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.

VGI = Does not include any ingredients derived from animals. VGIA = Alternative available that does not include any ingredients derived from animals. V = Vegetarian. VA = Vegetarian alternative available.

Cheese boards may contain unpasteurised cheese.

Calorie calculations are 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 a day.

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

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