

## CANAPÉS

£3.00 EACH MINIMUM OF THREE PER PERSON

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CORNISH OYSTER IN SHELL, CAVIAR

MINI ROAST BEEF & YORKSHIRE PUDDING, HORSERADISH CREAM

SEARED HAND DIVED SCOTTISH SCALLOP, CHORIZO

DUNKELD SMOKED SALMON, HERB BANNOCK, CRÈME FRAÎCHÉ

TARTLET OF SPICED MEDITERRANEAN VEGETABLES, AGED PARMESAN v

DEEP FIRED CALAMARI, SWEET CHILLI JAM, MANGO

BON BON OF DINGWALL BLACK PUDDING, PEAR CHUTNEY

LETTUCE AND GARLIC PRAWN GAZPACHO, (OR WITHOUT PRAWN v

VELOUTE OF WILD MUSHROOM, CEP OIL v

FREE RANGE CHICKEN SATAY SALSA

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



# MENUS

Hotel  
du Vin  
& Bistro



## **BUFFET MENU**

SELECTION

Our Chef will be happy to tailor these to suit your individual requirements and will be delighted to discuss these with you.

## **LIGHT BUSINESS LUNCH**

SOUP DU JOUR

SELECTION OF SANDWICHES

£13.50 PER PERSON

## FINGER BUFFET

### BUFFET

SELECTION OF SANDWICHES

COCK-A-LEEKIE SOUP

Country bread

YORKSHIRE PUDDINGS

Filled with caramelised onions and chipolatas

SCOTCH EGGS

Spicy tomato ketchup

SHALLOT & BASIL SALAD

Cherry vine tomato

CURRIED CUCUMBER SALAD

SMOKED SALMON & WATERCRESS TART

PARMESAN GOUGÈRES

### INDIVIDUAL DESSERTS

PETIT POT AU CHOCOLAT

CRÈME CARAMEL

£19.50

### BUFFET

A SELECTION OF SANDWICHES

Open and closed sandwiches

SHRIMPS ON TOAST

Mint and coriander mousse

ASPARAGUS & SPRING

ONION TART

PRESSED FARM HOUSE TERRINE

Pear and raisin chutney

SMOKED SALMON FISHCAKES

Sauce béarnaise

SOUP DU JOUR

Country bread

MINI PLOUGHMAN'S BURGER

Donald Russell burger

### INDIVIDUAL DESSERTS

CHOCOLATE & ORANGE MOUSSE

PETIT COFFEE & CARAMEL POTS

£26.50

## FORK BUFFET

### BUFFET

SMOKED CHICKPEA SOUP

SELECTION OF ARTISAN ANTIPASTI & CURED MEATS

PORK & DUCK RILLETTE

Chargrilled bread and gribiche sauce

CHICORY, GREEN BEAN & GOLDEN RAISIN SALAD

ROCKET & PARMESAN SALAD

CUCUMBER & GOAT'S CHEESE SALAD

TAGINE OF FREE RANGE CHICKEN

Black olives and lemon

SALMON EN CROUTE WITH GINGER & RAISIN

Minted hollandaise

CAULIFLOWER HOLLANDAISE

Braised rice

### INDIVIDUAL DESSERTS

APRICOT TART, CRÈME ANGLAISE

TIRAMISU

TEA & COFFEE

£28.50

### BUFFET

WHITE ONION VELOUTÉ

Watercress pesto

BAYONNE HAM & CELERIAC REMOULADE

SCRAMBLED EGGS IN BABY POTATOES

Keta caviar

TOMATO, BASIL & SHALLOT SALAD

TUNA, CELERY & WHITE BEAN SALAD

CRISP LETTUCE HEARTS & PARMESAN SALAD

Croutons

BEEF STEW & BRAISED CARROTS

FISH PIE

TRUFFLED EXTRA FINE BEANS

SPINACH À LA CRÈME

POMMES SAUTÉ

### INDIVIDUAL DESSERTS

CHOCOLATE PUDDING

Crème chantilly, chocolate sauce

SELECTION OF ARTISAN CHEESES

Pear and raisin chutney, crisp rye bread

TEA & COFFEE

£38.50

# PRIVATE DINING MENU

## GROUPS OF 21 OR MORE

Choose 1x starter / 1x intermediate / 1x main course / 1x dessert to create your set menu

## GROUPS OF 20 OR LESS

As above and choose two dishes per course (intermediate must be a set course)

### STARTERS

BREAST OF WOOD PIGEON French black pudding, pommes purée, madeira sauce	£10.25	TIAN OF WEST COAST CRAB Avocado, cucumber and dill dressing	£9.00
TERRINE OF SMOKED HAM HOCK & PUY LENTILS Toasted farm house bread, pickles	£8.50	LOBSTER CONSOMMÉ, TOMATOES Herb dumplings, lemon oil	£12.25
DUNKELD SMOKED SALMON, CLASSIC GARNISH	£10.50	SALAD OF WARM GOATS CHEESE v BEETROOT & WALNUTS	£8.00
RISOTTO OF SAFFRON & FRESH PEA v Aged parmesan	£8.00	ROAST PLUM VINE TOMATO SOUP WITH BASIL OIL v	£7.95
SELECTION OF MEAT OR VEGETABLE ANTIPASTI Home made bread	£9.50	CHICKEN LIVER & FOIE GRAS PARFAIT Baby figs, toasted brioche	£11.50

### INTERMEDIARIES

CANTALOUPE MELON SOUP v	£4.50	GREEN APPLE SORBET v	£4.50
LYCHEE & CHILLI SORBET v	£4.50	VELOUTE OF CEP AND TRUFFLE v	£8.25
STRAWBERRY JELLY, CHAMPAGNE FOAM v	£5.25	WARM SALAD OF FOIEGRAS AND ORANGE CHICORY	£8.25
CULLEN SKINK SOUP, LEMON OIL	£6.50		
PROVENÇAL FISH SOUP, SAFFRON POTATOES	£6.75		

### MAIN COURSES

BEEF WELLINGTON* Wilted baby spinach, mange-tout, sauce à la périgourdine	£32.00	LOCH DUART SALMON FILLET Warm salad of ratte potato and spring onion, caviar and cucumber, beurre blanc	£19.00
ROASTED RUMP OF PERTSHIRE LAMB Baby carrot purée, braised Tuscan beans, thyme jus	£22.00	TRADITIONAL ROASTED SIRLOIN OF SCOTTISH BEEF Yorkshire pudding, truffled French beans, château potatoes, red wine and rosemary béarnaise sauce	£24.95
BUTTER ROASTED CORN FED CHICKEN SUPRÊME Pommes fondant, truffled haricot vert, madeira cream	£19.95	FILLET OF LINE CAUGHT HALIBUT Chowder of mussels surfclams, razor clams, tomatoes, wilted greens and basil	£22.50
HIGHLAND ROASTED VENISON LOIN Dauphinoise potatoes, cinnamon braised red cabbage, celeriac purée, port wine jus	£23.00	BUTTERNUT SQUASH & RICOTTA CHEESE GNOCCHI v Micro herb salad	£15.75
RISOTTO OF FRESH HERBS & ROQUEFORT BLUE CHEESE v With herb oil	£15.75		
PAN FRIED SEABASS Basil crushed potatoes, anchovy beignet, sauce vierge	£18.50		

\*Please note Beef wellington can only be selected as part of a set menu

### DESSERTS

CHOCOLATE & GOLDEN RAISIN BROWNIE Rum and raisin ice cream, white chocolate espuma	£9.50	FRESH FRUIT PAVLOVA WITH CRÈME CHANTILLY	£9.25
DARK CHOCOLATE & PISTACHIO TARTÉ Pistachio ice cream, cocoa nib croquant	£11.00	ORANGE & ALMOND TART Mascarpone sorbet, crème anglais	£9.00
WHITE CHOCOLATE PANNA COTTA Passion fruit syrup, langue de chat biscuits	£10.50	PINEAPPLE CARPACCIO With pink peppercorns, coconut sorbet	£8.00
DRAMBUIE, WHITE CHOCOLATE Toasted oatmeal parfait, caramelized bananas	£8.50	BAKED NEW YORK STYLE CHEESECAKE With apricot coulis	£8.50
POACHED WILLIAM PEAR, CRÈME FRÂICHE MOUSSE Valhrona chocolate sauce	£8.50	DEVONSHIRE STICKY TOFFEE PUDDING With clotted cream	£8.50
		SELECTION OF FINE CONTINENTAL & BRITISH CHEESES	£9.50

### FOLLOWED BY

TEA OR COFFEE AND PETIT FOURS	£3.95
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