



Graduation Menu



3 COURSES | £42.50
INCLUDING A GLASS OF CHAMPAGNE

Hors D'oeuvres

SOUPE AU PISTOU [VGI]

Provençal vegetable soup (328kcal)

TARTARE DE BOEUF

Finely chopped beef, capers, gherkins and shallots with Burford Brown egg yolk (480kcal)

PÂTÉ DE CAMPAGNE

Cornichons and toasted sourdough (547kcal)

RILLETTES DE SAUMON

Salmon rillettes, lettuce, radish and toasted baguette (348kcal)

COQUILLES ST-JACQUES

£8.50 supplement

Roasted scallops, gremolata and herb crust (345kcal)

LANGOUSTINES À LA PROVENÇALE

Sautéed scampi in a tomato and pastis sauce with sourdough (312kcal)

Plats Principaux

ENTRECÔTE AU POIVRE 3000G £11.95 supplement

Rib-eye steak, peppercorn sauce (928kcal)

FILET DE BOEUF 200G

£18.95 supplement

21 day aged fillet of beef, Provençal tomato and watercress (875kcal)

BLANC DE POULET NOURRI AU MAÏS

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté (1,060kcal)

TEMPURA DE BROCOLI TENDRE [VGI]

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli (485kcal)

LOUP DE MER EN PAPILLOTE

Papillote of sea bass, fennel, carrot, leek and ginger (233kcal)

JARRET D'AGNEAU BRAISÉ

£4.50 supplement

Braised lamb shank stew, mint jelly (901kcal)

POISSON DU MARCHÉ ENTIER

Market fish on the bone

SALADE MAISON [VGI] (119kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts

Additions:

Choice of topping included

Chicken (628kcal) / Tiger prawns (70kcal) /

Plant based halloumi [VGI] (260kcal)

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal)

VALRHONA POT DE CHOCOLAT [VGI]

Chantilly cream (643kcal)

GLACES ET SORBETS [VGIA] (34kcal)

A selection of ice cream and sorbets, please speak with your server for today's selection of flavours

TARTE TATIN À LA BANANE [V]

Banana tart tatin, rum and raisin ice cream (640kcal)

TARTE AU CITRON [V]

Raspberry sorbet (696kcal)

ASSIETTE DE FROMAGES

£2.95 supplement per person

French artisan cheese, biscuits and chutney (487kcal)

◇ Supplement Applies Supplements apply to some dishes, as indicated.

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.



For further information on allergens please scan here.

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