



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)

JAMBON PERSILLÉ

Ham hock terrine, sauce gribiche and pickled mustard seeds (531kcal)

RILLETTES DE SAUMON

Salmon rillettes, radishes and toasted baguette (348kcal)

POINTES D'ASPERGES [VGI]

Wye Valley asparagus, whipped Haverstock White cheese, toasted macadamia (468kcal)

QUICHE AU CRABE ET AU GRUYÈRE

Dorset crab and Gruyère quiche with chicory, parsley and caper salad (610kcal)

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)

POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato and pepper sauce (1188kcal)

CROUPE D'AGNEAU ÉPICÉE

Spiced rump of lamb, couscous, lemon and tahini yoghurt (691kcal)

POISSON DU MARCHÉ ENTIER

Market fish on the bone

TRUITE À LA GRENOBLOISE

Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette (641kcal)

TEMPURA DE BROCOLI TENDRE [VGI]

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

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)

CRÈME AU BABEURRE

Buttermilk pudding, poached strawberries and lemon shortbread (648kcal)

TARTE AU CITRON [V]

Raspberry sorbet (696kcal)

GLACES ET SORBETS [VGIA] (34kcal)

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

ASSIETTE DE FROMAGES £2.95 supplement per person ♦

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.

HOTELDUVIN.com