

PRIVATE DINING

MENUS

Hotel
du Vin
& Bistro



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 £27.95

One glass of house Champagne or Gin & Tonic
½ bottle of wine. Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France and
Merlot, Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]
Still and sparkling mineral water

Premium £32.95

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 £12.95

Bucket of beers £99.95 for 24

Choose from Heineken, Chang, Birra Moretti

Bucket of soft drinks £16.95 for 6 | £29.95 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
Tomato chutney (46kcal)

Caesar Salad Cups (51kcal)

Serrano Ham, Celeriac Remoulade on Toasted Baguette (132kcal)

Smoked Salmon Roses on Oatcake
Dill crème fraîche (74kcal)

Smoked Mackerel Pâté & Beetroot Crostini (137kcal)

Breton Fish Soup
Rouille, Gruyère and croutons (142kcal)

Roquefort & Spinach Quiche (178kcal)

Mini Baked Potato, Vegan Style Feta & Chives [VGI] (82kcal)

Truffle & Parmesan Arancini Balls (74kcal)

Courgette Fritter [VGI] (661kcal)

PRICING

Choice of two items: £7.95 per person

Choice of four items: £14.95 per person

Choice of six items: £20.95 per person

Choice of eight items: £26.95 per person





PRESTIGE MENU

£60.95 per person
Served with sourdough bread

Bayonne Ham

Celeriac remoulade (290kcal)

Roasted King Scallops

Café de Paris butter (567kcal)

Grilled Tiger Prawns

Chilli, garlic and pastis butter (607kcal)

Sautéed Mushrooms [VGI]

Madeira sauce, toasted sourdough (261kcal)



Donald Russell Rib-Eye Steak

Peppercorn sauce (801kcal)

Iberico Pork Chop

Crushed ratte potatoes, chimichurri sauce (1,189kcal)

Fillet of Seabass

Piperade, pesto, fennel (846kcal)

Ratatouille & Chickpea Pancakes [VGI]

Baked ratatouille wrapped in chickpea pancakes (254kcal)

Served with seasonal vegetables and potatoes



Tarte au Citron [V]

Raspberry sorbet (890kcal)

Rum Baba [V]

Crème Chantilly (297kcal)

Cheesecake Basque au Chocolat Valrhona "Oriado" [V] (402kcal)

Assiette de Fromages

French artisan cheese, biscuits and chutney (487kcal)

PREMIUM MENU

£47.95 per person

Served with sourdough bread

Curried Parsnip Soup [VGI]

Coriander yoghurt *(186kcal)*

Breaded Hake

Pickled vegetables and jalapeño mayonnaise *(614kcal)*

Chicken Liver Parfait

Raisin chutney, toasted brioche *(361kcal)*

Severn & Wye Smoked Salmon

Treacle soda bread and fromage Blanc *(328kcal)*



Beef Cheek Bourguignon

Pancetta, mushrooms and baby onions *(506kcal)*

Confit Gressingham Duck Leg

Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus *(8635kcal)*

Pave of Cod

Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime *(344kcal)*

Spelt & Wild Mushroom Risotto [VGI] *(679kcal)*

Served with seasonal vegetables and potatoes



Pear & Gingerbread Trifle [V]

Poached pears, gingerbread, custard and vanilla cream *(531kcal)*

Pot au Chocolat

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine *(634kcal)*

Apple Tarte Fine

Vanilla ice cream *(1450kcal)*

Assiette de Fromages

French artisan cheese, biscuits and chutney *(487kcal)*





CLASSIC MENU

£42.95 per person
Served with sourdough bread

Pâté Maison

Cornichons *(419kcal)*

Soupe A L'oignon

French onion soup *(348kcal)*

Classic Prawn Cocktail

Iceberg, pink grapefruit and avocado *(364kcal)*

Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(119kcal)*



Chicken Schnitzel

Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers, and roquette salad *(895kcal)*

Salmon Fishcake

Wilted spinach and sorrel sauce *(499kcal)*

Mixed Mushroom & Creste Di Gallo Pasta Bake [V] *(409kcal)*

Haricot Blanc & Leek Bake [VGI]

Parsley crumb *(572kcal)*

Served with seasonal vegetables and potatoes



Crème Brûlée [V] *(615kcal)*

Valrhona Oriado Chocolate Terrine [VGI]

Armagnac soaked prune D'agen, crème Chantilly *(222kcal)*

Apple Tarte Tatin [V] *(1,450kcal)*

Vanilla ice cream *(222kcal)*

Assiette de Fromages

French artisan cheese, biscuits and chutney *(487kcal)*

SUPPER SNACKS

Breaded Plaice Goujons & Pommes Frites *(189kcal)*

Tomato, Tapenade & Basil Galettes [V] *(242kcal)*

Gruyère Scones, Pancetta, Sage Butter & Chive Cream Cheese *(295kcal)*

Baked Potato Skins with Caesar Salad *(376kcal)*

Beef Bourguignon Pasties *(300kcal)*

Halloumi Schnitzel & Pommes Frites [VGI] *(194kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(174kcal)*

Steak Hache & Emmental Sliders *(284kcal)*

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

Ratatouille Roulade, Basil Pesto [VGI] *(194kcal)*

PRICING

Choice of six items: £22.95 per person

Choice of eight items: £28.95 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. In order to prioritise safety during your dining experience, we do not allow for any modifications to our dishes for specific allergens. 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.

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