

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 £29.95

One glass of Cuvée Hotel du Vin 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 £33.95

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, V1, Journey's End, Stellenbosch,
South Africa 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 £110 for 24

Choose from Heineken, Heineken 0%, Birra Moretti

Bucket of soft drinks £16.95 for 6 | £29.95 for 12

Choose from Schweppes Lemonade,

Fever-Tree Ginger Beer, Fever-Tree Elderflower,

Fever-Tree Sicilian Lemonade, Coca-Cola or fruit juices



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

£66.95 per person
Served with sourdough bread

Bayonne Ham

Celeriac remoulade (290kcal)

Roasted Scallops

Gremolata and herb crust (567kcal)

Langoustine Provençal

Sautéed scampi in a tomato and pastis sauce with toasted sourdough (607kcal)

Beetroot & Macadamia Cheese Salad [VGI]

Shallot and sherry vinaigrette (488kcal)

Rib-Eye Steak

Peppercorn sauce (801kcal)

Iberico Pork Chop

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

Cod Schnitzel Holstein

Breaded cod, fried egg, anchovies and beurre noisette (632kcal)

Ratatouille & Chickpea Pancakes [VGI]

Baked ratatouille wrapped in chickpea pancakes (254kcal)

Served with seasonal vegetables and potatoes

Blueberry & Lemon Curd Fool [VGI] (222kcal)

Rum Baba [V]

Chantilly cream (297kcal)

Paris-Brest [V]

Choux pastry filled with a praline mousse (581kcal)

Assiette de Fromages

French artisan cheese, biscuits and chutney (487kcal)

PREMIUM MENU

£47.95 per person

Served with sourdough bread

Soupe au Pistou [VGI]

Provençal vegetable soup (186kcal)

Breaded Hake

Pickled vegetables and jalapeño mayonnaise (614kcal)

Chicken Liver Parfait

Raisin chutney, toasted brioche (361kcal)

Rillettes de Saumon

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



Beef Cheek Bourguignon

Pancetta, mushrooms and baby onions (506kcal)

Confit Gressingham Duck Leg

Lyonnais potatoes, red wine jus (863kcal)

Fillet of Seabass

Piperade, pesto, fennel (846kcal)

Risotto Primavera [VGI]

Spelt risotto, baby vegetables (743kcal)

Served with seasonal vegetables and potatoes



Lemon Tart [V]

Raspberry sorbet (696kcal)

Valrhona Pot de Chocolat [VGI]

Chantilly cream (634kcal)

Apple Tarte Fine [V]

Vanilla ice cream (1,450kcal)

Assiette de Fromages

French artisan cheese, biscuits and chutney (487kcal)





CLASSIC MENU

£42.95 per person
Served with sourdough bread

Pâté de Campagne

Cornichons and toasted sourdough *(547kcal)*

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 rocket salad *(895kcal)*

Salmon Fishcake

Wilted spinach and sorrel sauce *(499kcal)*

Halloumi Cassoulet [VGI]

Tomato and bean stew with grilled plant based halloumi style cheese *(588kcal)*

Tempura of Tender-Stem Broccoli [VGI]

Romesco sauce, pickled red chilli *(485kcal)*

Served with seasonal vegetables and potatoes



Crème Brûlée [V] *(615kcal)*

Chocolate & Avocado Pot [VGI]

Topped with pistachio, cranberries and pomegranate *(445kcal)*

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: £24.95 per person

Choice of eight items: £31.95 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.