



PRIVATE DINING

MENUS

Hotel
du Vin
& Bistro



DRINKS PACKAGES

Package prices per person

Crémant £20.95

One glass of Fiol, Veneto, Italy | ½ bottle of house wine
Still and sparkling mineral water

Classic £31.95

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

Premium £35.95

One glass of Cuvée Hotel du Vin Champagne
½ bottle of wine: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy
OR Malbec by Hotel du Vin, Mendoza, Argentina
Still and sparkling mineral water

Prestige £42.95

One glass of Lanson Rosé Champagne
½ bottle of wine: Chardonnay, V1, Journey's End, Stellenbosch, South Africa OR 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,
Sparkling Elderflower Fever-Tree, Fever-Tree Sicilian Lemonade,
Coca-Cola 330ml, or fruit juices

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche *(89kcal)*

Caesar Salad Cups *(51kcal)*

Serrano Ham, Celeriac Rémoulade on Toasted Baguette *(147kcal)*

Smoked Salmon Roses on Oatcake *(81kcal)*

Smoked Mackerel Pâté & Beetroot Crostini *(137kcal)*

Breton Fish Soup *(142kcal)*

Roquefort & Spinach Quiche *(178kcal)*

Mini Baked Potato, Plant-Based Feta & Chives [VGI] *(82kcal)*

Truffle & Parmesan Arancini Balls *(74kcal)*

Courgette Fritters [VGI] *(55kcal)*

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

Beetroot & Macadamia Cheese Salad [VGI]

Shallot and sherry vinaigrette (488kcal)

Bayonne Ham

Celeriac rémoulade (290kcal)

Roasted Scallops

Gremolata and herb crust (567kcal)

Gambas Rosso

Grilled red prawns, toasted sourdough and garlic butter (633kcal)



Ratatouille & Chickpea Pancakes [VGI]

Baked ratatouille wrapped in chickpea pancakes (254kcal)

Rib-Eye Steak

Peppercorn sauce (801kcal)

Ibérico Pork Chop

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

Seared Trout

Brioche croutons, fine beans, lemon, capers and beurre noisette (641kcal)

Served with seasonal vegetables and potatoes



Tarte Tatin à la Banane

Banana tart tatin, rum and raisin ice cream (222kcal)

Rum Baba

Crème Chantilly (297kcal)

Paris-Brest

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

Breaded Hake

Pickled vegetables and jalapeño mayonnaise (614kcal)

Sautéed Wild Mushrooms [VGI]

Madeira sauce, toasted sourdough (261kcal)

Chicken Liver Parfait

Raisin chutney, toasted brioche (361kcal)

Severn & Wye Smoked Salmon

Treacle soda bread and fromage blanc (348kcal)



Fillet of Seabass

Piperade, pesto, fennel (846kcal)

Beef Cheek Bourguignon

Pancetta, mushrooms and baby onions (506kcal)

Caramelised Onion, Squash & Spinach Pithivier [VGI]

Celeriac purée, vegan jus (485kcal)

Poitrine de Porc Rôtie

Roasted pork belly, braised butter beans and wild mushrooms (1,055kcal)

Served with seasonal vegetables and potatoes



Le Vrai Flan Parisien

Brandy soaked Agen prunes (696kcal)

Apple & Blackberry Crumble [VGI]

Vanilla custard (548kcal)

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

Ham Hock Terrine

Sauce gribiche and pickled mustard seeds *(531kcal)*

Soupe à L'oignon

French onion soup *(348kcal)*

Salade Maison [VGI]

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

Classic Prawn Cocktail

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



Tempura of Tender-Stem Broccoli [VGI]

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

Corn-Fed Chicken Breast, Wild Mushroom

Burnt leeks, chicken velouté *(895kcal)*

Plant-Based Halloumi Cassoulet [VGI] *(588kcal)*

Salmon Fishcake

Wilted spinach and sorrel sauce *(499kcal)*

Served with seasonal vegetables and potatoes



Crème Brûlée [V] *(615kcal)*

Valrhona 'Nyangbo' Pot au Chocolat [VGI]

Chantilly cream *(643kcal)*

Apple Tarte Tatin [V]

Vanilla ice cream *(1,450kcal)*

Assiette de Fromages

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

SUPPER SNACKS

Breaded Plaice Goujons & Chips *(189kcal)*

Tomato, Tapenade & Basil Galettes *(242kcal)*

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

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

Boeuf Bourguignon Pasties *(300kcal)*

Plant-Based Halloumi Schnitzel & Fries [VGI] *(194kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(174kcal)*

Steak Hache & Emmental Sliders *(284kcal)*

Truffle & Thyme Breaded Macaroni & Cheese *(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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