



Hotel  
du Vin  
& Bistro

DAYS  
*of Christmas*

BOOK YOUR CELEBRATIONS  
AT HOTEL DU VIN



*Let the*  
CELEBRATIONS  
*Begin*

Celebrate the festive season with your turtle dove, family and friends with our delicious 3 course celebrations menu. Available for lunch and dinner in our charming Bistro du Vin either as a sit down meal or for a more informal get together it can be served as buffet or bowl style. To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

CÉLÉBRATIONS À LA DU VIN

FROM £42.50 *per person*

12<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER

RAISE A GLASS  
*A Festive Reason to Get Together*

FROM £62.50 *per person*

Elevate your celebration with a welcome glass of sparkling wine, ½ a bottle of house wine and mineral water. Minimum of 8 guests.



## CELEBRATIONS MENU

### *CURRIED PARSNIP SOUP (VGI)*

Coriander yoghurt

### *CHICKEN LIVER PARFAIT*

Plum and figgy chutney, brioche toast

### *CLASSIC PRAWN COCKTAIL*

Iceberg, pink grapefruit and avocado

### *FOURME D'AMBERT, PEAR & ENDIVE SALAD*

Sweet mustard dressing

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### *ROAST FREE RANGE TURKEY BALLOTINE*

Served with all of the traditional trimmings

### *DAUBE OF BEEF PROVENÇALE*

Pommes purée, pancetta, mushrooms and glazed baby onions

### *PAVE OF COD*

Curried cauliflower purée

### *HARICOT BLANC BEAN & LEEK BAKE (VGI)*

Parsley crumb

*All mains are served with a selection of roast potatoes,  
Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI)*

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### *“ORIADO” VALRHONA CHOCOLATE TERRINE (VGI)*

Armagnac soaked prune D'agen, creme Chantilly

### *PEAR & GINGERBREAD TRIFLE (VGI)*

Poached pears, gingerbread, custard and vanilla cream

### *WARM STICKY FIGGY PUDDING (VGI)*

Red wine and toffee sauce, vanilla ice cream

### *ASSIETTE DE FROMAGES*

Selection of artisan cheese, served with biscuits, chutney and fruit



## CELEBRATIONS DRINKS PACKAGES

It really is the most wonderful time of the year and there  
is no better time to raise a glass to celebrate the season  
and to get the lords leaping.

Our drinks packages are an ideal addition to your gathering,  
with something to suit all tastes and occasions.

### *PRESTIGE DRINKS PACKAGE | £41*

A glass of Lanson Rosé Champagne, ½ bottle of prestige wine,  
½ bottle of still or sparkling water

### *PREMIUM DRINKS PACKAGE | £33*

A glass of Cuvée Hotel du Vin, Lombard, Champagne, ½ bottle of premium wine,  
½ bottle of still or sparkling water

### *CLASSIC DRINKS PACKAGE | £28*

A glass of Cuvée Hotel du Vin, Lombard, Champagne, ½ bottle of classic wine,  
½ bottle of still or sparkling water

### *BUCKET OF BEERS | £110*

Including 24 bottles of beer

### *BUCKET OF SOFT DRINKS*

6 bottles at £17 | 12 bottles at £30

Schweppes Lemonade 200ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml,  
Fever-Tree Ginger Beer 200ml, Fever-Tree Sicilian Lemonade or British Apple 275ml,  
Coca-Cola 330ml, fruit juices 175ml



## DELIGHTFUL AFTERNOON TEA

Indulgent seasonal treat are calling. Mince pies, cakes, freshly baked scones, seasonal sandwiches and delicious savouries served with your choice of tea and a glass of Champagne.

*£45 per person*

*12<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER*

### FINGER SANDWICHES

*TURKEY & CRANBERRY* Pain d'épi

*PIGS IN BLANKETS* SAUSAGE ROLL

*SEVERN & WYE SMOKED SALMON  
& CHIVE CREAM CHEESE*

Brioche roll

*RATATOUILLE & VEGAN STYLE FETA TART*

### SCONES

*PLAIN & FRUIT SCONES*

Served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

### A SELECTION OF CAKES & DESSERTS

*CRÈME BRÛLÉE*

*STICKY FIG PORT PUDDING*

*MINCE PIE*

*CHRISTMAS TREE CHOCOLATE DELICE*

Vanilla ice cream and chocolate sauce

*SPECIAL DIETARY AFTERNOON TEAS ALSO AVAILABLE*



## FESTIVE LUNCHES

Enjoy our indulgent festive Sunday lunches  
as we get ready for the main event.

*Also available on Boxing Day & New Year's Day*

### FESTIVE SUNDAY LUNCH

The heart of a French Sunday reimagined with festive cheer.  
Includes a festive French Market Table of starters, followed  
by classic dishes, wonderful roasts and delicious desserts.

*EVERY SUNDAY FROM 16<sup>TH</sup> NOVEMBER – 21<sup>ST</sup> DECEMBER*

*FROM £39.95 per person*

### BOXING DAY LUNCH

A chance to wind down after Christmas.  
Enjoy a lavish and leisurely feast for lunch.

*FRIDAY 26<sup>TH</sup> DECEMBER*

*FROM £39.95 per person*

### NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch

*THURSDAY 1<sup>ST</sup> JANUARY*

*FROM £39.95 per person*



NOËL EN SUITE  
*The Full Christmas Stay*

Retreat, relax and let us look after you this Christmas.  
Enjoy Champagne, festive dining, and the comfort of a Hotel du Vin room.  
It has a certain ring to it don't you think.

#### 24<sup>TH</sup> DECEMBER

A festive welcome at Hotel du Vin starts with a warming glass of mulled wine. Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

#### 25<sup>TH</sup> DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

#### 26<sup>TH</sup> DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

#### 27<sup>TH</sup> DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

*2 NIGHT PACKAGE FROM £765 per room*

*3 NIGHT PACKAGE FROM £1,055 per room*

*4 NIGHT PACKAGE FROM £1,270 per room*

*Arriving on the 24th December, based on two people sharing a room*



# CHRISTMAS DAY

## *At du Vin*

Invite everyone to get together and celebrate in style over four exquisite courses and a glass of Champagne to toast the day.

The best day of the year!

### *CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE*

*£135 per person | £64.95 per child (5-11 years)*

*Under 5 years of age eat free | Seating Times 12:30-3:30pm*

*JERUSALAM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (VGI)*

*GAME & PRUNE TERRINE*

Cornichons, toasted pain de campagne

*WHISKY CURED SALMON*

Orange, shallot and watercress salad, served with treacle soda bread

*MULLED WINE, POACHED PEAR, ENDIVE & STILTON SALAD*

Blue cheese, walnut and sweet mustard dressing

*ROAST FREE RANGE TURKEY*

Served with all of the traditional trimmings

*BEEF WELLINGTON*

Beef fillet wrapped in mushroom duxelles, spinach crêpe and golden puff pastry

*PAN-FRIED TURBOT*

Potato rosti, baby leeks, Avruga caviar and herb velouté

*PUMPKIN, BEETROOT, CHESTNUT, FETA WELLINGTON (VGI)*

Wilted spinach, vegan jus

*All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (VGI)*

*WARM STICKY FIGGY PUDDING (VGI)*

Red wine and toffee sauce, vanilla ice cream

*“ORIADO” VALRHONA CHOCOLATE CHEESECAKE (VGI)*

Cherry compote, creme Chantilly

*CLASSIC SHERRY TRIFLE*

Raspberry, sherry, custard, cream, toasted almonds

*ASSIETTE DE FROMAGES*

Selection of artisan cheese, served with biscuits, chutney and fruit

*Crackers, mince pies, clementines, tea & coffee*



Dine decadently from our seasonal à la carte,  
with a few indulgent surprises.

### NEW YEAR'S EVE DINNER

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us in Bistro du Vin, where we are offering our seasonal à la carte menu, along with some decadent dishes on our specials menu, if you want to use the occasion as an excuse to really indulge your senses!

### NEW YEAR'S EVE PACKAGE

See out the year with a celebratory 3 course dinner from our seasonal à la carte menu, a glass of Champagne, overnight accommodation and our delicious Breakfast du Vin.

*FROM £364 per room  
based on two people sharing a room*



## LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, we'll be carrying on into the New Year. Enjoy an event and dining with all the trimmings from our Celebrations Menu or Buffet Menus. The Christmas season isn't over just yet!

*3<sup>RD</sup> JANUARY – 31<sup>ST</sup> JANUARY*

*£39.95 per person*

### *THE SMALL PRINT*

Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the bistro is food only, no entertainment will be provided. Menu choices will be required a minimum of 7 days prior. Deposit due within 14 days of making booking and full payment due at least 7 days prior. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at [hotelduvin.com](http://hotelduvin.com). All details are correct at the time of going to print.



## GIFT VOUCHERS

Treat someone to a little luxury with a gift card or choose a perfectly tailored experience with a gift voucher. To purchase your gift card or experience please visit our website.

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*TO BOOK VISIT [HOTELDUVIN.COM/CHRISTMAS-2025](https://www.hotelduvin.com/christmas-2025)*

*HOTEL DU VIN & BISTRO CHELTENHAM  
[events.cheltenham@hotelduvin.com](mailto:events.cheltenham@hotelduvin.com) | 01242 370584*

*All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. See website for full T&Cs.*

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. For further information on allergens please scan here.

