

## MOTHER'S DAY SUNDAY LUNCH MENU

3 COURSES | £44.95 PER PERSON  
GLASS OF HOUSE CHAMPAGNE  
& CHOCOLATES FOR MUM

Help yourself to the choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

**BON APPÉTIT!**

### ENTRÉES

#### THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads

### PLATS PRINCIPAUX

#### SCHNITZEL DE POULET

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

#### SCHNITZEL HALLOUMI [V]

Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)

#### BURGERS ET FRITES CLASSIQUES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1,187kcal) OR

Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]



#### ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

**ROAST SIRLOIN OF BEEF** (1,008kcal)  
**ROAST CHICKEN & STUFFING** (1,288kcal)

Our roasts are served with all the trimmings, including proper Yorkshires

#### MERLU AU BEURRE NOISETTE £ 3.95 supplement ♦

Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

#### BROCOLI RÔTI & POIS CHICHES [VGI]

Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

#### SALADE MAISON [VGI] (113kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts  
Choice of topping included ♦

Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

### PÂTISSERIES ET DESSERTS

#### POT AU CHOCOLAT [V]

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)

#### DÉLICE MYRTILLES, CRÈME AU CITRON

[VGI] Blueberry and lemon curd fool (222kcal)

#### CRÈME BRÛLÉE [V] (717kcal)

#### GLACES ET SORBETS [VGIA] (34kcal)

#### ASSIETTE DE FROMAGES £2.95 supplement per person ♦

French artisan cheese, biscuits and chutney (487kcal)

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.



For further information on allergens please scan here.