Hotel du Vin & Bistro

WEDDING

MENUS 2026/27

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)*

CLASSIC MENU

Served with sourdough bread.

Salmon Rillettes
Radishes and toasted baguette *(348kcal)*

Ham Hock & Parsley Terrine
Sauce gribiche and pickled mustard seeds *(531kcal)*

Salade Maison [VGI]
Baby kale, edamame beans, quinoa and alfalfa sprouts *(114kcal)*

Roast Corn-Fed Chicken, Jus Roti
Scallop potatoes, braised carrot and haricot vert *(785kcal)*

Chargrilled Loch Duart Salmon, Hollandaise Sauce
Scallop potatoes, braised carrot and haricot vert *(974kcal)*

Tempura Of Tender-Stem Broccoli, Romesco Sauce, Pickled Red Chilli [VGI]
Scallop potatoes, braised carrot and haricot vert *(580kcal)*

Crème Brûlée [V]
Baked vanilla custard, glazed under sugar *(717kcal)*

Valrhona Pot de Chocolat [VGI]
Chantilly cream *(643kcal)*

Assiette de Fromage
Artisan cheese, biscuits and chutney *(487kcal)*

PREMIUM MENU

Served with sourdough bread.

Pâté de Campagne
Cornichons and toasted sourdough *(547kcal)*

Severn & Wye Smoked Salmon
Treacle soda bread and fromage blanc *(297kcal)*

Beetroot & Haverstock White Macadamia Cheese Salad [VGI]
Shallot and sherry vinaigrette *(509kcal)*

Daube of Beef Provencale
Gratin dauphinoise, braised carrot and tenderstem broccoli *(534kcal)*

Trout Grenobloise
Gratin dauphinoise, braised carrot and tenderstem broccoli *(671kcal)*

Ratatouille Roulade, Basil Pesto [VGI]
Gratin dauphinoise, braised carrot and tenderstem broccoli *(817kcal)*

Chocolate Crémeux [VGI]
Olive oil and sea salt *(445kcal)*

Apple Tarte Fine [V]
Vanilla ice cream *(1,450kcal)*

Assiette de Fromage
Artisan cheese, biscuits and chutney *(487kcal)*

PRESTIGE MENU

Served with sourdough bread.

Bayonne Ham
Celeriac remoulade *(308kcal)*

Langoustine Provençal
Sautéed scampi in a tomato and pastis sauce with sourdough *(607kcal)*

Spiced Pickled Beetroot & Plant Based Blue Cheese Salad [VGI]
Plant based blue wheel cheese, endive, sourdough croutons and sweet mustard dressing *(431kcal)*

Chargrilled Rib Eye Steak au Poirve
Pont Neuf, haricot vert, Provençal tomato and watercress *(1,295kcal)*

Tuna Steak
Pont Neuf, haricot vert, warm nicoise salad, basil pesto *(890kcal)*

Halloumi Schnitzel [V]
Pont Neuf, haricot vert, beurre noisette, pickled red cabbage, red pepper and roquette salad *(1008kcal)*

Paris-Brest [V]
Choux pastry filled with a praline mousse *(950kcal)*

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

Assiette de Fromage
Artisan cheese, biscuits and chutney *(487kcal)*

SUPPER SNACKS

Breaded Plaice Goujons & Chips *(189kcal)*

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

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

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

Boeuf 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 *(246kcal)*

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

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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