



Hotel
du Vin

Avon Gorge



What's on this CHRISTMAS

CELEBRATIONS MENU

Discover indulgent festive dining designed for joyful gatherings.

CELEBRATIONS DRINKS PACKAGES

Raise a glass to the festive season with our curated drinks packages.

DELIGHTFUL AFTERNOON TEA

For a festive twist on a timeless tradition, enjoy elegant tiers of seasonal treats with our indulgent afternoon tea.

FESTIVE LUNCHES

Long, leisurely Sundays begin with delicious festive lunches perfect for gathering with family and friends.

CHRISTMAS RETREAT

A Christmas break to remember. 2, 3 & 4 night packages.

CHRISTMAS DAY

Four indulgent courses with all the trimmings, including Champagne.

NEW YEAR'S EVE

Say goodbye to 2026 in style with a decadent dinner. Why not make it a stop over too?

LATE CHRISTMAS GATHERING

For those who are unable to celebrate in December.

GIFT VOUCHERS

Our gift cards can be used for a city break, a memorable meal and more.



Let the CELEBRATIONS *Begin*

Celebrate the festive season with family, friends and colleagues over our delicious three-course Celebrations Menu. Available for both lunch and dinner, this versatile dining experience can be enjoyed as a relaxed sit-down meal or reimagined for a more informal gathering as Festive Bites.

For a truly special occasion, elevate your event by dining in one of our stylish private rooms, perfect for creating a memorable festive celebration.

CELEBRATIONS MENU

FROM £42.95 TO £52.95 per person

18TH NOVEMBER – 24TH DECEMBER

RAISE A GLASS

A FESTIVE REASON TO GET TOGETHER

FROM £62.95 TO £72.95 per person

Elevate your celebration with a welcome glass of Champagne,
½ a bottle of house wine and mineral water.

Minimum of 8 guests.





CELEBRATIONS MENU

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (VGI)

HAM HOCK TERRINE

Sauce gribiche and pickled mustard seeds

CLASSIC PRAWN COCKTAIL

Iceberg, pink grapefruit and avocado

FOURME D'AMBERT, PEAR & ENDIVE SALAD

Sweet mustard dressing

ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings

DAUBE OF BEEF PROVENÇAL

Pommes purée, pancetta, mushrooms and glazed baby onions

PAVÉ OF COD

Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)

Celeriac purée, vegan jus

All mains are served with a selection of roast potatoes,

Brussels sprouts with chestnuts, carrots and parsnips (VGI)

"ORIADO" VALRHONA CHOCOLATE TERRINE (VGI)

Cherry compote, crème Chantilly

SEMIFREDDO CHEESECAKE (V)

Clementine and campari syrup

WARM STICKY FIGGY PUDDING (V)

Red wine and toffee sauce, vanilla ice cream

SELECTION OF CHEESES

Served with biscuits, chutney, celery and grapes



CELEBRATIONS DRINKS PACKAGES

When the year draws to a close, there's no finer time to come together, celebrate the season, and raise a glass in good company.

Our festive drinks packages are the perfect accompaniment to your celebration, offering something to suit all tastes and occasions.

PRESTIGE DRINKS PACKAGE | £40.95

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

PREMIUM DRINKS PACKAGE | £33.95

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

CLASSIC DRINKS PACKAGE | £29.95

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

CRÉMANT DRINKS PACKAGE | £19.95

A glass of Fiol, Veneto, Italy, ½ bottle of house wine,
½ bottle of still or sparkling water

BUCKET OF BEERS | £110

Including 24 bottles of beer

BUCKET OF SOFT DRINKS

6 bottles at £16.95 | 12 bottles at £29.95

Schweppes Lemonade, Fever-Tree Ginger Beer, Sparkling Elderflower Fever-Tree,
Fever-Tree Sicilian Lemonade, Coca-Cola 330ml, or fruit juices



DELIGHTFUL AFTERNOON TEA



A festive spread of mince pies, cakes, handmade scones, seasonal sandwiches and savouries, perfectly paired with your choice of tea.

£39.95 per person

18TH NOVEMBER – 24TH DECEMBER

SAVORY BITES

TURKEY & CRANBERRY

Pain d'epi

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 Beillevaire 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

Special dietary afternoon teas also available



FESTIVE LUNCHES

A delicious way to ease into the festive season
with our indulgent Sunday lunches.

FESTIVE SUNDAY LUNCH

A much-loved Sunday tradition, brought to life with a festive twist.
Begin with a festive market table of starters, before moving on to
classic dishes, hearty roasts and indulgent desserts.

EVERY SUNDAY FROM 22ND NOVEMBER – 20TH DECEMBER

£34.95 per person

BOXING DAY LUNCH

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

SATURDAY 26TH DECEMBER

£34.95 per person

NEW YEAR'S DAY LUNCH

Begin the New Year with a relaxed and indulgent lunch to savour.

FRIDAY 1ST JANUARY

£34.95 per person

The Ultimate
CHRISTMAS
RETREAT

Celebrate Christmas the Hotel du Vin way.
Champagne, festive dining and a beautifully restful stay.

24TH DECEMBER

A festive welcome at Avon Gorge starts with a warming glass of Champagne. 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.

25TH 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 and a Christmas gift. To whet your appetite, the full menu is ready for your enjoyment on the next page...

26TH 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.

27TH DECEMBER

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

2 NIGHT PACKAGE FROM £935 per room

3 NIGHT PACKAGE FROM £1,295 per room

4 NIGHT PACKAGE FROM £1,585 per room

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



CHRISTMAS DAY at Avon Gorge

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

CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE

£145.00 per person | £69.95 per child (5-11 years)

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

GOUGÈRE

Baked savoury choux buns, Gruyère cheese sauce

RATATOUILLE & VEGAN STYLE FETA TART (VGI)

CELERIAC, HAZELNUT & TRUFFLE SOUP (VGI)

Apple crisp and croutons

GAME & PRUNE TERRINE

Cornichons, toasted pain de campagne

CRISPY COD

Red cabbage and apple slaw, coriander yoghurt

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

FILLET OF BEEF

Fondant potato, braised spiced carrot, red wine jus

SALMON COULIBIAC

Caviar beurre blanc

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, parsnips and spiced braised red cabbage (VGI)

“ORIADO” VALRHONA CHOCOLATE TERRINE (VGI)

Cherry compote, crème Chantilly

WARM STICKY FIGGY PUDDING (V)

Red wine and toffee sauce, vanilla ice cream

SELECTION OF CHEESES

Served with biscuits, chutney, celery and grapes

CHOCOLATE & COTSWOLD IRISH CREAM CRÈMEUX (V)

CLASSIC SHERRY TRIFLE (V)

Raspberry, sherry, custard, cream, toasted almonds

CRACKERS, MINCE PIES, CLEMENTINES, TEA & COFFEE



NEW YEAR'S EVE *A Night of Indulgence*

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

NEW YEAR'S EVE DINNER

Celebrate the year's end in style at Goram & Vincent. Enjoy our seasonal à la carte menu, elevated with a selection of decadent specials. The perfect excuse to savour, indulge and toast to what's to come.

NEW YEAR'S EVE PACKAGE

See out the year with an elegant five-course tasting menu complete with wine pairings, and an indulgent overnight stay, with a leisurely breakfast to start the New Year.

*FROM £476 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!

4TH JANUARY – 31ST JANUARY

£42.95 per person

THE SMALL PRINT

Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the Goram & Vincent is food only, no entertainment will be provided. Menu pre orders and full payment required 14 days prior. Multiple forms of payment will not be accepted – one payment per party. All our prices include VAT. 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.

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.

HOTELDUVIN.COM/CHRISTMAS-2026

AVON GORGE by HOTEL DU VIN
events.avongorge@hotelduvin.com | 0117 403 0210

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.

