



Hotel
du Vin

One Devonshire Gardens

PRIVATE DINING MENUS



DRINKS PACKAGES

Package prices per person

Crémant £27.95

1 glass of sparkling wine

½ bottle of house wine

½ bottle of still or sparkling mineral water

Classic £31.95

1 glass of house Champagne

½ bottle of wine, from our Sommelier's choice of classic wines

½ bottle of still or sparkling mineral water

Premium £35.95

One glass of premium Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

Prestige £41.95

One glass of Lanson Rosé Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

Additions

Glass of Sparkling Wine £7.95

Glass of House Champagne £12.95

Glass of Lanson Rosé £15.00

Bucket of Beers £28.95 for 6 | £57.95 for 12

Heineken, Chang or Birra Moretti

CANAPÉS MENU

Crispy Goat's Cheese Bon Bon

White onion purée

Cherry Tomato & Mull Cheddar Tart

Pickled red onion

Mozzarella & Sundried Tomato Arancini

Herb emulsion

Compressed Melon, Feta & Mint

Tandoori Spiced Carrot

Vegan yoghurt, pomegranate

Cured Scottish Salmon Tartare, Caviar & Chive Blinis

West Coast Prawn Croustade

Bisque emulsion, chervil

Mini Fish & Chips

Tartar sauce

Shetland Fish Cake

Buttered leeks

Panko-Crusted Prawns

Spicy ketchup

Whipped Chicken Liver Parfait

Oatcakes, chutney

Crispy Haggis Bon Bon

Wholegrain mustard mayonnaise

Parma Ham, Poached Pear & Blue Cheese

Confit Duck Spring Roll

Date emulsion

Smoked Paprika & Oregano Popcorn Chicken

Spiced Asian slaw

3 Canapés £12 per person | 4 Canapés £15 per person | 5 Canapés £18 per person

(Minimum of 3 canapés)





PRESTIGE MENU

West Coast Crab

Pickled kohlrabi, crab emulsion, pink grapefruit dressing

Marbled Chicken & Game Terrine

Celeriac remoulade, pickled walnut ketchup

Saffron & Parmesan Arancini

Smoked tomato sauce, rocket

Royal Deeside Estates Venison Loin

Pickled red cabbage, roast butternut squash, blackberry and red wine jus

Poached North Sea Halibut

Caramelised cauliflower, cauliflower purée, champagne and caviar sauce

Roast Dry Aged Beef Fillet

Boulangère potatoes, caramelised roscoff onion, king oyster mushroom, truffle and madeira jus (*£8 Supp*)

Caramelised Shallot, Celeriac & Stilton Tart Tatin

Celeriac and Gruyere cheese sauce

Valrhona Chocolate Delice

Dulcy chocolate creamux, passionfruit sorbet

Pink Lady Apple Tart Tatin

Caramel sauce, vanilla ice cream

Pecan & Banoffee Choux

Pecan praline, caramelised banana

£59.99 per person

PREMIUM MENU

Roast Butternut Squash & Parmesan Soup

Toasted pumpkin seeds, herb oil

Cured Scottish Salmon Tartare

Pickled cucumber, radish salad

Chicken Liver Parfait

Fig chutney, toasted brioche



Roast Rump of Lamb

Dauphinoise potatoes, braised carrot, pea and mint jus

Roast Dry Aged Sirloin of Beef

Truffled green beans, roast chateau potatoes,
yorkshire pudding, red wine jus (*£5 Supp*)

Poached Sea Trout Fillet

Lemon fondant potato, caramelised shallot, mussel and prawn bisque

Seasonal Mushroom Risotto

Rocket salad, parmesan crisp



Vanilla Crème Brûlée

Shortbread, raspberries

White Chocolate & Strawberry Cheesecake

Strawberry sorbet

Coconut Panna Cotta

Tropical fruits, mango sorbet

£54.99 per person





CLASSIC MENU

Haggis, Neeps & Tatties

Whisky sauce

Roast Tomato & Basil Soup

Herb oil

Atlantic Prawn Cocktail

Shredded lettuce, tomato, cucumber, marie rose sauce



Breast of Free Range Chicken

Stuffed with Pancetta & Pistachio

Truffled celeriac, mashed potato, red wine jus

Roast Loin of Pork

Braised savoy cabbage, roast chateau potatoes,
wholegrain mustard jus

North Sea Cod Fillet

Lemon crushed potatoes, tenderstem broccoli,
golden rasin and caviar sauce

Pumpkin & Sage Ravioli

Roast squash, parmesan sauce



Sticky Toffee Pudding

Caramel sauce, vanilla ice cream

Salt Baked Pineapple

Passionfruit, mango, coconut sorbet

Lemon Posset

Blueberry compote, shortbread biscuits

£49.99 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. 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. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.