

A grand dining room with a large crystal chandelier, wood-paneled walls, and a long table set for a private dinner. The room features large windows on the left, a fireplace on the right, and leather-upholstered chairs. The table is set with white linens, glassware, and a centerpiece of flowers.

Hotel
du Vin

One Devonshire Gardens

PRIVATE DINING MENUS



DRINKS PACKAGES

Package prices per person

Crémant £24.95

1 glass of sparkling wine

½ bottle of house wine

½ bottle of still or sparkling mineral water

Classic £27.95

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 £29.95

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 £34.95

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 £8.50

Glass of House Champagne £11.95

Glass of Lanson Rosé £15.00

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

Heineken, Chang or Birra Moretti

CANAPÉS MENU

Passion Fruit Cured Scottish Salmon

Lime mayonnaise

Iberico Ham

Cantaloupe melon and aged balsamic

Watermelon

Feta and mint

Caprese Salad

Bocconcini, heirloom tomato and basil

Moroccan Spiced Lamb Filo Tartlet

Cucumber and yoghurt

Beetroot Panier

Whipped honey goats cheese

Duck & Pork Rillettes

Whipped honey goats cheese

Smoked Haddock Croquette

Lemon and chive

Parmesan & Onion Gougère

Choice of Three Canapés: £12 per person

Any Additional Items: £3 per item

(Minimum of 3 canapés)





PRESTIGE MENU

Crab & Prawn Tian

Ciabatta, tomato, cucumber

Beetroot & Goats Cheese Napoleon

Granola, beetroot salad

Vol-au-vent

Chicken and mushroom



Ayrshire Honey Glazed Pork Belly

Spiced Asian slaw, fondant potato, mango and pineapple salsa

Atlantic Salmon Fillet

Sundried tomato and basil gnocchi, Trapanese sauce

Fillet of Beef

Portobello mushroom, pomme Mousseline, streaky bacon, fine beans, red wine jus

Wild Scottish Mushroom Risotto

Black truffle



Meringue Nest

Chantilly cream, fresh berries

Chocolate Delice

Raspberry sorbet

Selection of British & European Cheeses

Chutney, jelly, biscuits

£54.95 per person

PREMIUM MENU

Salmon Tartare

Mango, avocado, sesame seed, crème fraîche

Haggis, Neeps & Tatties

Whisky sauce

Roast Tomato Velouté

Basil oil



Cornfed Chicken Breast

Lemon thyme stuffing, tenderstem broccoli, chorizo potato, pancetta and garlic jus

Monkfish Tail

Parma ham, celeriac fondant, samphire, hazelnut and capers dressing

8oz Sirloin

Duxelles mushroom, asparagus, dauphinoise potatoes, peppercorn sauce

Pumpkin & Sage Ravioli

Roasted squash, pumpkin seeds and baby leaf salad



Valrhona 64% Chocolate Brownie

Chocolate sauce, honeycomb ice cream

Orange & Passionfruit Rice Pudding

Hazelnuts

White Chocolate Cheesecake

Raspberry sorbet

£49.95 per person





CLASSIC MENU

Pea & Parmesan Risotto

Chicken Liver Parfait

Brioche, picked vegetables

White Onion Velouté

Crème fraîche, focaccia croutons



Roasted Rump of Lamb

Olive tapenade, sweetcorn, silver skin onions,
pearl barley, lamb jus

Pan Fried Sea Bass

Julienne of vegetables, pesto crushed potato, shellfish bisque

Quinoa Tabouleh

Roasted Mediterranean vegetables, smashed avocado,
mixed herb, roquette and fennel salad



Devonshire Sticky Toffee Pudding

Butterscotch sauce

Vanilla Crème Brûlée

Fresh berries

Salt Baked Pineapple

Passionfruit, mango, coconut sorbet

£44.95 per person



For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

Cheese boards may contain unpasteurised cheese.

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