

Hotel
du Vin

Avon Gorge

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

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.



For further
information
on allergens
please scan
here.

HOTELDUVIN.com

