

Hotel
du Vin

One Devonshire Gardens

CHRISTMAS DAY *Lunch*

GLASS OF LOMBARD CHAMPAGNE ON ARRIVAL

MOSAIC OF GAME & DUCK LIVER TERRINE

Celeric remoulade, pickled walnut ketchup, thyme brioche

CULLEN SKINK SOUP

Potatoes, leeks, smoked haddock, herb oil

GIN CURED KILMEFORD SEA TROUT

Apple, pickled fennel, tarragon, shallot and cider dressing

CARAMELISED ONION, FIG & HAZELNUT TART FINE

Pickled onion, red vien sorrel

FREE RANGE ROASTED TURKEY BALLOTINE

Pistachio and pancetta stuffing, roast parsnip, parsnip purée, sprout tops,
pickled cranberries, roast potatoes, red wine jus

ROAST DRY AGED BEEF FILLET

Dauphinoise potatoes, caramelised shallot, onion purée, seasonal mushrooms, truffle jus

POACHED NORTH SEA HALIBUT

Butter Crushed Potatoes, Braised Carrots, Lobster Scampi, Lobster Bisque

ROAST SQUASH, MUSHROOM & SPINACH WELLINGTON

Roast oyster mushroom, squash purée, truffled celeriac, roast onion gravy

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

TONKA BEAN PANNA COTTA

Mascherano cherry, pistachio

VALRHONA DARK CHOCOLATE MARQUISE

Mint ice cream

SELECTION OF BRITISH & CONTINENTAL CHEESE

Oatcakes, crackers, chutney

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. 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



Hotel
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& Bistro

DAYS
of Christmas