

PRIVATE DINING

MENUS

Hotel
du Vin
& Bistro



DRINKS PACKAGES

Package prices per person

Crémant £19.95

1 glass of sparkling wine

½ bottle of house wine

Still and sparkling mineral water

Classic £24.95

1 glass of house Champagne or Gin & Tonic

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

Still and sparkling mineral water

Premium £28.95

One glass of premium Champagne

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

Still and sparkling mineral water

Prestige £35.95

One glass of Lanson Rosé Champagne

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

Still and sparkling mineral water

Additions

Glass of sparkling wine £7.95

Glass of house Champagne £11.95

Bucket of beers £99.95 for 24

Choose from Heineken, Chang, Birra Moretti

Bucket of soft drinks £14.95 for 6 | £27.95 for 12

Choose from Schweppes lemonade or ginger beer 200ml,

Franklin & Sons raspberry or elderflower lemonade 275ml,

Coca-Cola 330ml, Eager Juice orange, cranberry,

pineapple, apple, grapefruit

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche
Tomato chutney *(46kcal)*

Caesar Salad Cups *(51kcal)*

Serrano Ham, Celeriac Remoulade on Toasted Baguette *(132kcal)*

Smoked Salmon Roses on Oatcake
Dill crème fraîche *(74kcal)*

Smoked Mackerel Pâté & Beetroot Crostini *(139kcal)*

Breton Soupe de Poisson
Rouille, Gruyère and croutons *(142kcal)*

Roquefort & Spinach Quiche *(179kcal)*

Mini Baked Potato, Vegan Style Feta & Chives [VGI] *(33kcal)*

Truffle & Parmesan Arancini Balls *(74kcal)*

PRICING

Choice of two items: £7.50 per person

Choice of four items: £14.50 per person

Choice of six items: £20.95 per person

Choice of eight items: £26.95 per person





PRESTIGE MENU

£59.95 per person

Sourdough Baguette

Freshly baked, served with Lescure butter, Le Blanc olive oil and aged balsamic *(196kcal)*

Roasted King Scallops

Gremolata and herb crust *(500kcal)*

Bayonne Ham

Celeriac remoulade *(308kcal)*

Spiced Pickled Beetroot & Stilton Salad [V]

Blue cheese, endive, sourdough croutons and sweet mustard dressing *(431kcal)*

Lemon Sorbet [VGI]

A refreshing palate cleanser *(46kcal)*

Rib-Eye Steak 250g

Au poivre and pommes frites *(801kcal)*

Sole Meunière

Lemon sole lightly pan-fried with caper and parsley beurre noisette *(795kcal)*

Halloumi Schnitzel [VGI]

Beurre noisette, pickled red cabbage, red pepper and roquette salad *(925kcal)*

All mains are served with seasonal vegetables and potatoes *(77kcal)*

La Profiterole [V]

Baked craquelin choux bun filled with vanilla ice cream and dark chocolate sauce *(1,254 kcal)*

Tarte au Citron [V]

Raspberry sorbet *(989kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(606kcal)*

PREMIUM MENU

£46.95 per person

Sourdough Baguette

Freshly baked, served with Lescure butter, Le Blanc olive oil and aged balsamic *(196kcal)*

Pâté Maison

Cornichons *(487kcal)*

Sautéed Mushrooms [VGI]

Toasted sourdough *(222kcal)*

Tiger Prawns

Chilli, garlic and pastis butter *(576kcal)*

Confit Duck Leg

Dandelion and pancetta salad *(1,239kcal)*

Pave of Halibut

Lobster bisque and fried artichokes *(297kcal)*

White Bean & Vegan Merguez Sausage Cassoulet [VGI]

Aromatic white bean stew *(353kcal)*

All mains are served with seasonal vegetables and potatoes *(77kcal)*

Paris-Brest *(950kcal)*

Choux pastry, praline cream and almonds

Apple Tarte Tatin [V]

Vanilla ice cream *(644kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(606kcal)*





CLASSIC MENU

£41.50 per person

Sourdough Baguette

Freshly baked, served with Lescure butter, Le Blanc olive oil and aged balsamic *(196kcal)*



Curried Parsnip Soup [VGI]

Coriander yoghurt *(179kcal)*

Chicken Liver Parfait

Toasted brioche *(361kcal)*

Classic Prawn Cocktail

Iceberg, pink grapefruit and avocado *(151kcal)*



Daube of Beef Provençale

Pommes purée, pancetta, mushrooms and glazed baby onions *(823kcal)*

Fillet of Sea Bass

Pipérade, pesto and fennel *(220kcal)*

Gnocchi à la Parisienne [VGI]

Wild mushrooms, mornay and black truffle sauce *(486kcal)*

All mains are served with seasonal vegetables and potatoes *(77kcal)*



Crème Brûlée [V]

Baked vanilla custard, glazed under sugar *(717kcal)*

Oriado Valrhona Chocolate Terrine [VGI]

Cherry compote and crème Chantilly *(586kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(606kcal)*

CRÉMANT MENU

£35.95 per person

Sourdough Baguette

Freshly baked, served with Lescure butter, Le Blanc olive oil and aged balsamic *(196kcal)*

Soupe à L'oignon *(394kcal)*

Severn & Wye Smoked Salmon

Treacle soda bread and fromage blanc *(297kcal)*

Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(142kcal)*

Chicken Schnitzel

Beurre noisette, pickled red cabbage, red pepper and roquette salad *(1,004kcal)*

Pan Fried Cod

Lentils, winter root vegetables and cavolo nero *(565kcal)*

Ratatouille & Chickpea Pancakes [VGI]

Baked ratatouille wrapped in chickpea pancakes *(238kcal)*

All mains are served with seasonal vegetables and potatoes *(77kcal)*

Pear & Gingerbread Trifle [V]

Poached pears, gingerbread, custard and vanilla cream *(559kcal)*

Rum Baba [V]

Crème Chantilly *(317kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(606kcal)*





AFTERNOON TEA MENU

£29.95 per person

Finger Sandwiches

Delicious handmade sandwiches on artisan breads

Chicken and tarragon Dijonnaise on pain d'épi (190kcal)

Ham and Gruyère on mini croissant (194kcal)

Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

Scones

A selection of plain and fruit scones served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream (305kcal)

A Selection of Classic Cakes & Desserts

Crème brûlée (222kcal)

Valrhona "Nyangbo" pot au chocolat (124kcal)

Apple tarte tatin with Crème Normandie (served cold) (186kcal)

La Profiterole with vanilla ice cream and chocolate sauce (395kcal)

Special dietary requirement afternoon tea menus are also available

SUPPER SNACKS MENU

Breaded Plaice Goujons & Chips *(189kcal)*

Tomato, Tapenade & Basil Galettes [V] *(242kcal)*

Gruyère Scones, Pancetta, Sage Butter & Chive Cream Cheese *(295kcal)*

Baked Potato Skins with Caesar Salad *(376kcal)*

Boeuf Bourguignon Pasties *(300kcal)*

Goats Cheese & Spinach Quiche [V] *(104kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(246kcal)*

Steak Hache & Emmental Sliders *(284kcal)*

Truffle & Thyme Breaded Macaroni & Cheese [V] *(246kcal)*

PRICING

Choice of six items: £21.50 per person

Choice of eight items: £27.50 per person



EXTRAS

Intermediate Course [VGI]

Lemon sorbet £3.00 *(46kcal)*

Fish Course

Fillet of red mullet, crushed saffron potatoes and aioli

£8.95 *(498kcal)*

Cheese Boards

from £31.95 for four to share *(520kcal per person)*

LES ENFANTS PACKAGE

£18.50 per child (12 years and under)

Garlic Bread & Dippers [V]

Homemade garlicky sourdough with houmous, carrot and cucumber sticks *(322kcal)*

Tomato & Cheddar Soup [V]

Classic tangy soup with grated cheddar to sprinkle *(173kcal)*

Melon & Berries [VGI]

Mixed sweet berries and melon *(85kcal)*

Prawn Cocktail

Tasty prawns coated in a yummy mayonnaise and tomato sauce with lettuce leaves *(140kcal)*

Sausage, Chips & Beans

Cumberland sausages with chips and baked beans *(384kcal)*

Fish Goujons, Chips & Peas

Thick cut breaded plaice goujons with chips and garden peas *(204kcal)*

Mac n' Cheese [V]

Classic cheesy pasta with a crunchy salad *(405kcal)*

Steak & Chips

Rump steak with chips and watercress *(422kcal)*

Sunday Roast Beef or Chicken Breast *(Available Sundays only)*

Served with all the trimmings, including a proper Yorkshire pud *(620kcal/735kcal)*

Freshly Cut Fruit Salad [VGI]

A fruit salad for stuffed tummies *(43kcal)*

Chocolate, Vanilla & Strawberry Ice Cream [V]

A selection of all the favourite flavours of yummy ice cream *(78kcal)*

Chocolate & Banana Brownie [V]

A gooey, chocolatey banana brownie with vanilla ice cream *(602kcal)*

Ice Cream Sundae [V]

Layers of ice cream, chocolate sauce, cream, sprinkles of hundreds and thousands, with a cherry on the top *(209kcal)*

Includes Three Soft Drinks

with a choice of fruit juice, cordials or still/sparkling water



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.

VGI = Does not include any ingredients derived from animals. VGIA = Alternative available that does not include any ingredients derived from animals. V = Vegetarian. VA = Vegetarian alternative available.

Cheese boards may contain unpasteurised cheese.

Calorie calculations are 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 a day.

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