

MENU PRESTIGE

£65.00

STARTERS

LOBSTER & AVOCADO COCKTAIL

Poached lobster mixed with ripe avocado and tangy pink grapefruit under a classic cocktail sauce

SHETLAND SCALLOPS

Sauce vierge

PETATOU DE CHÈVRE FRAIS AU OLIVES

Potato, goat's cheese, olive and sunblushed tomato salad

MAIN COURSES

HERB CRUSTED RACK OF LAMB

Pomme Anna and rosemary jus

ROASTED MONKFISH GRAND-MERE

Potato rosti pancetta, button mushrooms and silverskin mushrooms

FILLET STEAK DIANE

Aged beef fillet, mushroom and brandy sauce, potato rosti and buttered spinach

ARTICHOKE AND BEAUFORT CHEESE PITHIVIER

Creamy Beaufort cheese bound with Jerusalem artichokes in a flaky pastry

DESSERTS

ASSIETTE OF DESSERTS

Poached pear, crème brûlée, glazed Agen prune pudding, vanilla cheesecake and apple tarte tatin

TRIO OF CHOCOLATE DESSERTS

Dark chocolate pavé, milk chocolate tart and white chocolate mousse

TEA & COFFEE

Chocolate truffles

For special dietary requirements or allergy information, please speak to our Bistro manager.

Hotel
du Vin
& Bistro

MENUS

DRINKS PACKAGES

CLASSIC

£25.45 PER PERSON

Two glasses of Prosecco, homemade mulled wine or Pimm's and lemonade with fresh fruit

½ Bottle of Hotel du Vin red or white wine

½ Bottle of water

SUPERIOR

£32.35 per person

Two glasses of Champagne or a choice of cocktails including Cosmopolitan, Margarita or Cuba Libre

½ Bottle of Hotel du Vin red or white wine

½ Bottle of water

PRESTIGE

£35.85 per person

Two glasses of Champagne or a choice of cocktails including Cosmopolitan, Margarita or Cuba Libre

½ Bottle of Superior wine

½ Bottle of water

VINTAGE

£44.45 per person

Two glasses of Vintage Champagne or a Champagne cocktail

½ Bottle Prestige wine

½ Bottle of water

Superior wine is based up to a value of £28 per bottle and Prestigue wine is based up to a value of £33 per bottle.
Champagne Cocktail selection is from our bar list.

CANAPÉS

CHOOSE ANY 3 FOR £7.50 OR 4 FOR £9.00

CHICKEN LIVER PARFAIT

WARM DUCK RILLETTE

SERRANO TERUEL HAM D.O.P.

SMOKED SALMON & CUCUMBER BLINI

PAN FRIED CRAB CAKES, SALSA ROSA

ROAST BACON TIGER PRAWNS

BROCCOLI & BLUE CHEESE QUICHE

MANCHEGO & TOMATO BRUSCHETTA

TEMPURA COURGETTE

SPRING/SUMMER

£39.50

STARTERS

SMOKED SALMON CLASSIC

Eggs, capers, gherkins and shallots

JELLIED HAM HOCK TERRINE

Celeriac rémoulade

ROQUEFORT, WALNUT & PEAR SALAD

PRAWN & CRAYFISH COCKTAIL

With crisp iceberg lettuce, cocktail sauce, brown bread and butter

MAIN COURSES

RUMP OF LAMB

Served pink with chorizo boulangère potatoes and basil pesto

POACHED SALMON

Buttered new potatoes, hollandaise

NORMANDY CHICKEN

Dijonnaise pommes mousseline

GOAT'S CHEESE, SPINACH & SUN BLUSHED TOMATO ROULADE

Beetroot relish and watercress

DESSERTS

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

BAKED CHEESECAKE

Blueberry compote

PAVÉ OF CHOCOLATE

Candid pistachio crème fraîche

RASPBERRY & SHERRY TRIFLE

TEA & COFFEE

SPRING / SUMMER SEASONAL SELECTOR

STARTERS

HARISSA BRUSHED SARDINE £7.50

Slow grilled tomatoes on toast

WARM ENGLISH ASPARAGUS £7.50

Hollandaise sauce, Parmesan and herb salad
(only available during May until mid June)

JELLIED HAM HOCK TERRINE £8.50

With celeriac rémoulade

SMOKED SALMON CLASSIC £9.00

Eggs, capers, gherkins and shallots

SERRANO HAM & CHICKEN CROQUETTES £6.95

With aioli and mixed leaves

PRAWN AND CRAYFISH COCKTAIL £8.95

With crisp iceberg lettuce, cocktail sauce, brown bread and butter

ROQUEFORT PEAR & WALNUT SALAD £8.50

CRAB GAZPACHO £8.95

MAIN COURSES

ROAST SIRLOIN OF BEEF £23.50

Rosemary roasted new potatoes and red wine reduction
(served pink)

SALMON FISHCAKE £15.50

Wilted spinach and sorrel sauce

NORMANDY CHICKEN £16.50

Dijonnaise pommes mousseline

SEARED FILLET OF SEA BASS £17.95

Piperade and salsa verde

RUMP OF LAMB £24.95

Chorizo boulangère potatoes, basil pesto (served pink)

GOAT'S CHEESE, SPINACH & SUN BLUSHED

TOMATO RÉMOULADE £15.50

Beetroot relish and watercress

POACHED SALMON £16.95

Buttered new potatoes, hollandaise

SLOW COOKED PORK BELLY £18.95

Meaux mustard dauphinoise, Agen prunes sauce

DESSERTS

BANANA BROWNIE

Coconut ice cream

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

PAVÉ OF CHOCOLATE

Candid pistachio crème fraîche

LEMON POSSET & SHORTBREAD

ALL £8.50

BAKED CHEESECAKE

Blueberry compote

CHERRY CLAFOUTIS

Sauce Anglaise

RED BERRY 'PAVLOVA'

TRIO OF MINI DESSERTS (£1 supplement)

(Crème brûlée, Eton mess, pavé au chocolate)

AUTUMN / WINTER

£39.50

STARTERS

BREADED CRAB FISH CAKES

Spiced tomato tartare

CHICKEN LIVER PARFAIT

Raisin chutney and toasted brioche

PUMPKIN & PARMESAN SOUP

PRAWN & CRAYFISH COCKTAIL

With crisp iceberg lettuce, cocktail sauce, brown bread and butter

MAIN COURSES

CONFIT DUCK LEG

Lentils du puy

SLOW ROASTED PORK BELLY

Meaux mustard dauphinoise, Agen prune sauce

ROAST COD

Buttered leeks and salsa verde

BAKED GNOCCHI SORRENTINA

Tomato bocconcini

DESSERTS

STICKY TOFFEE PUDDING

With clotted cream ice cream

RHUM BABA

Crème Chantilly

CHOCOLATE FONDANT

Hazelnut ice cream

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

TEA & COFFEE

AUTUMN / WINTER SEASONAL SELECTOR

STARTERS

CRAB BISQUE WITH GRUYÈRE £8.95

Rouille and croutons

PUMPKIN AND PARMESAN SOUP £6.50

SPICED POTTED SHRIMPS £8.95

Cucumber and watercress salad with Melba toast

JELLIED HAM HOCK TERRINE £8.50

With celeriac rémoulade

PORK RILLETTE £7.95

Cornichons and toasted rye batard

LEEK & PROQUEFORT TART £8.50

Apple and chicory salad

WHIPPED GOAT'S CHEESE £8.50

Heritage beetroot and caramelized walnuts salad

HARISSA BRUSHED SARDINE £7.50

Slow grilled tomatoes on toast

MAIN COURSES

BRAISED SHANK OF LAMB £18.95

Whole grain mustard mash and rosemary jus

CONFIT DUCK LEG £17.95

Lentils du puy

ROAST SIRLOIN OF BEEF £23.50

Dauphinoise potato and red wine jus

(served pink)

ROAST COD £18.50

Buttered leeks, salsa verde

SLOW ROASTED PORK BELLY £18.95

Meaux mustard dauphinoise, Agen prunes sauce

RUMP OF LAMB £24.95

Tomato and black olive crusted potatoes (served pink)

DAUBE OF BEEF BOURGUIGNON £18.95

Braised beef, smoked pancetta, mushrooms and shallots

BAKED GNOCCHI SORRENTINA £13.95

Tomato bocconcini

DESSERTS

ALL £8.50

RHUM BABA

Crème Chantilly

CHOCOLATE FONDANT

Hazelnut ice cream

RICE PUDDING

Agen prunes

PAVÉ OF CHOCOLATE

Candied pistachio and vanilla ice cream

CRÈME BRÛLÉE

Baked vanilla custard glazed under sugar

TREACLE TART

With clotted cream

BANANA, RUM BREAD & BUTTER PUDDING

With rum and raisin ice cream

STICKY TOFFEE PUDDING

Crème fraîche ice cream