

# Mother's Day Sunday Lunch

3 COURSES | £39.95 PER PERSON  
INCLUDES A GLASS OF CHAMPAGNE  
& CHAMPAGNE CHOCOLATE  
TRUFFLES FOR MUM

Help yourself to the choice of appetisers from our French Market Table followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

## Entrées

### THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads.

## Roast du Vin

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15<sup>th</sup> century, the royal bodyguards have been known as 'Beefeeders' because of their love of eating roast beef. In the 18<sup>th</sup> century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

**ROAST SIRLOIN OF BEEF** (1,008kcal)  
**ROAST CHICKEN & STUFFING** (1,288kcal)

Our roasts are served with all the trimmings, including proper Yorkshires

## Plats Principaux

### LOUP DE MER EN PAPILOTTE

Papillote of sea bass, fennel, carrot, leek and ginger (233kcal)

### TEMPURA DE BROCOLI TENDRE [VGI]

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli (485kcal)

### POISSON DU MARCHÉ ENTIER

Market fish on the bone

### BURGERS ET FRITES CLASSIQUES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1,187kcal) OR

Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

### SALADE MAISON [VGI] (119kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts

Choice of topping included ♦ Chicken (628kcal) / Tiger prawns (70kcal) / Plant based Halloumi [VGI] (260kcal)

## Pâtisseries Et Desserts

### CRÈME BRÛLÉE [V] (615kcal)

### VALRHONA POT DE CHOCOLAT [VGI]

Chantilly cream (643kcal)

### TARTE TATIN À LA BANANE [V]

Banana tart tatin, rum and raisin ice cream (640kcal)

### TARTE AU CITRON [V]

Raspberry sorbet (696kcal)

### GLACES ET SORBETS [VGIA] (34kcal)

A selection of ice cream and sorbets, please speak with your server for today's selection of flavours

### ASSIETTE DE FROMAGES £2.95 supplement per person ♦

French artisan cheese, biscuits and chutney (487kcal)

Pair with a glass of port

100ml

**20 YEAR OLD TAWNY** Graham's, Portugal £11.95

♦ Supplement Applies Supplements apply to some dishes, as indicated.

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.

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