Taste du Vin

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier
with a glass of wine to complement the dish

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

TOULOUSE PIGS IN BLANKETS

Honey and mustard glaze

ADD ON: SINGLE NATIVE ROCK OYSTER | £4.95

VERDEJO

Elias Mora, Rueda, Spain | 125ml

OAK SMOKED SALMON

Treacle soda bread and fromage blanc

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

OR

CHARDONNAY

V1, Journey's End, Stellenbosch, South Africa | 175ml

ROASTED FREE-RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings

UPGRADE £10PP: CHÂTEAUBRIAND

Pommes frites, haricots verts, sauce au poivre

MADEIRA

10 Year Old Bual, Blandy's Portugal | 50ml

WARM STICKY FIGGY PUDDING

Red wine and toffee sauce, vanilla ice cream

LICOR DE TANNAT,

Familia Deicas, Uruguay | 50ml

CHEESE PLATE

Artisan cheese, biscuits and chutney

£79.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations. Vegan alternative available



Please be aware that the Taste du Vin menu does not cater for specific allergens, please speak with a member of our team before ordering. 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