



A MERRIE CHRISTMAS

Hotel
du Vin

One Devonshire
Gardens



**CELEBRATE
IN STYLE**

THE FESTIVITIES



Celebrate the festive season with our delicious 4 course festive menu.

Available for lunch and dinner in The Restaurant.

To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

FESTIVE MENU

FROM £49.95 per person

20TH NOVEMBER – 24TH DECEMBER

AMUSE BOUCHE

CHICKEN LIVER PARFAIT

Fig and orange chutney, toasted brioche

WHITE ONION & PARMESAN VELOUTÉ (V)

Herb oil

HOT SMOKED SCOTTISH SALMON

Buttered leeks, lemon and horseradish crème fraîche

ROAST BEETROOT TARTARE (V)

Cured free range egg yolk, smoked emulsion, hazelnuts

FREE RANGE ROASTED TURKEY BALLOTINE

Roast baby parsnips, pickled cranberries, roast potatoes, turkey gravy

SLOW COOKED BORDERS BEEF

Mashed potato, cauliflower cheese, red wine sauce

POACHED NORTH SEA HAKE FILLET

Potato and mussel stew, light curry velouté

CELERIAC & CHESTNUT AGNOLOTTI (V)

Gruyère cheese sauce, parmesan crisp

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

STICKY TOFFEE PUDDING

Caramel sauce, vanilla bean ice cream

WARM DARK CHOCOLATE TART

Hazelnuts, orange sorbet

SELECTION OF BRITISH & CONTINENTAL CHEESE

Oatcakes, crackers, chutney

THE REFRESHMENTS



CELEBRATION DRINKS PACKAGES

It really is the most wonderful time of the year and there is no better time to raise a glass to celebrate the season.

Our drinks packages are an ideal addition to your private event, with something to suit all tastes and occasions.

CRÉMANT | £24.95

One glass of house Champagne

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

½ bottle of still or sparkling mineral water

PREMIUM | £29.95

One glass of premium Champagne

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

½ bottle of still or sparkling mineral water

PRESTIGE | £34.95

One glass of Lanson Rosé Champagne

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

½ bottle of still or sparkling mineral water

ADDITIONS

Glass of Sparkling Wine £8.50

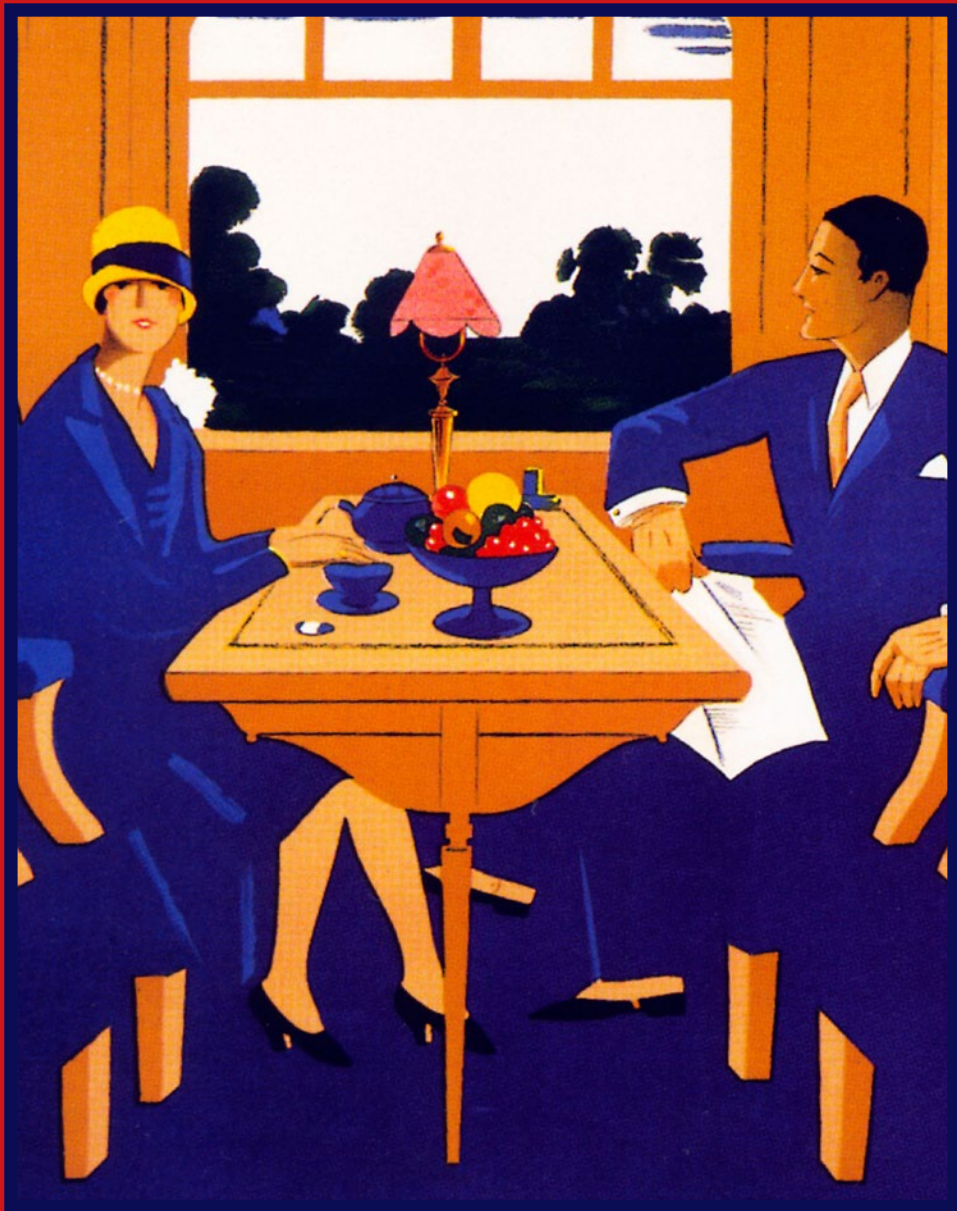
Glass of House Champagne £11.95

Glass of Lanson Rosé £15.00

Bucket of Beers £28.95 for 6 | £57.95 for 12

Heineken, Chang or Birra Moretti

THE TEA PARTY



DELIGHTFUL AFTERNOON TEA

A classic afternoon tea with a festive twist!
Mince pies, cakes, scones, seasonal sandwiches
and delicious savouries served with your
choice of tea and a glass of Champagne.

£49.95 per person
20TH NOVEMBER – 24TH DECEMBER

THE FESTIVE LUNCH



FESTIVE SUNDAY LUNCH

Enjoy our indulgent 4 course festive Champagne lunches throughout the month of December as we get ready for the main event.

£49.95 per person

SUNDAY 1ST DECEMBER

SUNDAY 8TH DECEMBER

SUNDAY 15TH DECEMBER

SUNDAY 22ND DECEMBER

BOXING DAY LUNCH

A chance to wind down after Christmas.
Enjoy a lavish and leisurely feast for lunch.

£49.95 per person

THURSDAY 26TH DECEMBER

THE FESTIVE STAY



THE FULL CHRISTMAS PACKAGE

Make this Christmas one to remember and treat yourself to a festive getaway with One Devonshire Gardens. Let us take care of you, so you can just sit back, relax and soak up the magic of Christmas.

24TH DECEMBER

A festive welcome at One Devonshire Gardens starts with a warming glass of mulled wine.

Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

25TH DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

26TH DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps it's an ideal opportunity to head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

27TH DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

2 NIGHT PACKAGE FROM £1,099 per room

3 NIGHT PACKAGE FROM £1,565 per room

4 NIGHT PACKAGE FROM £1,960 per room

Arriving on the 24th December, based on two people sharing a room

THE MAIN EVENT



CHRISTMAS DAY LUNCH

Invite everyone to get together and celebrate in style over Christmas Day lunch. The best meal of the year!

CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE

£139.95 per person | £64.95 per child (5-11 years)

Under 5 years of age eat free | Seating Times 12:30pm or 3:30pm

DUCK LIVER PARFAIT

Fig and orange chutney, toasted brioche

CHESTNUT MUSHROOM & TRUFFLE VELOUTÉ (V)

Toasted chestnuts

CITRUS CURED SCOTTISH SALMON

Cucumber chutney, crème fraîche, radish, herb oil

HONEY WHIPPED GOATS CHEESE MOUSSE (V)

Pine nuts, chicory, toasted focaccia

FREE RANGE ROASTED TURKEY BALLOTINE

Sprouts and bacon, parsnips, roast potatoes, chipolatas, turkey gravy

ROAST DRY AGED BEEF FILLET

Fondant potato, braised heritage carrots, king oyster mushroom, truffle jus

POACHED NORTH SEA HALIBUT

Lemon crushed potatoes, braised leeks, caramelised onion, smoked velouté

BUTTERNUT SQUASH & PARMESAN RAVIOLI (V)

Sage butter sauce, toasted pumpkin seeds

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

BLACK FOREST YULE LOG

Cherry sorbet

CLEMENTINE & VANILLA PANNA COTTA

Toasted almond ice cream

SELECTION OF BRITISH & CONTINENTAL CHEESE

Oatcakes, crackers, chutney

CRACKERS, MINCE PIES, TEA & COFFEE (V)

THE HOGMANAY PARTY



BRING IN THE NEW YEAR IN STYLE

HOGMANAY PACKAGE

FOR TWO PEOPLE INCLUDING

See out the year with a celebratory 7 course taster menu, a glass of Champagne, overnight accommodation and our delicious breakfast.

FROM £566 per room

HOGMANAY DINNER

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us where we are offering a 7 course taster menu, including a glass of champagne on arrival, if you want to use the occasion as an excuse to really indulge your senses!

£99 per person

NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch

£49.95 per person

HOGMANAY PACKAGE:

50% non-refundable deposit is required at time of booking.

The remaining balance is required a month before check in.

This rate is non-refundable and non-transferable.

THE HOGMANAY PARTY



HOGMANAY DINNER

*7 COURSE TASTER MENU
WITH A GLASS OF CHAMPAGNE
£99 per person*

AMUSE BOUCHE

WEST COAST CRAB TART,
Pickled kohlrabi, crab emulsion, pink grapefruit dressing

SMOKED DUCK BREAST
Compressed Melon, Feta, Pickled Carrot

ROAST NORTH SEA TURBOT
Jerusalem artichoke, Champagne and caviar sauce

WILD INVERNESS-SHIRE VENISON
Roast squash, walnuts, winter chanterelles

POACHED GRANNY SMITH APPLE
Rosemary, yoghurt

WHISKY & CHOCOLATE CREMIEUX
Coffee, caramel, whisky ice cream

THE SMALL PRINT



THE SMALL PRINT

Please note dishes may be subject to changes, pending the availability of seasonal supplies. For special dietary requirements or allergy information, 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.

For further information on allergens please scan here.



Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the bistro is food only, no entertainment will be provided. Menu choices will be required a minimum of 7 days prior. Deposit due within 14 days of making booking and full payment due at least 7 days prior. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at HOTELDUVIN.com. All details are correct at the time of going to print.

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

THE GIFT CARD

Treat someone to a little luxury with a gift card or choose
a perfectly tailored experience with a gift voucher.

To purchase your gift card or experience please visit
HOTELDUVIN.com



ONE DEVONSHIRE GARDENS BY HOTEL DU VIN
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