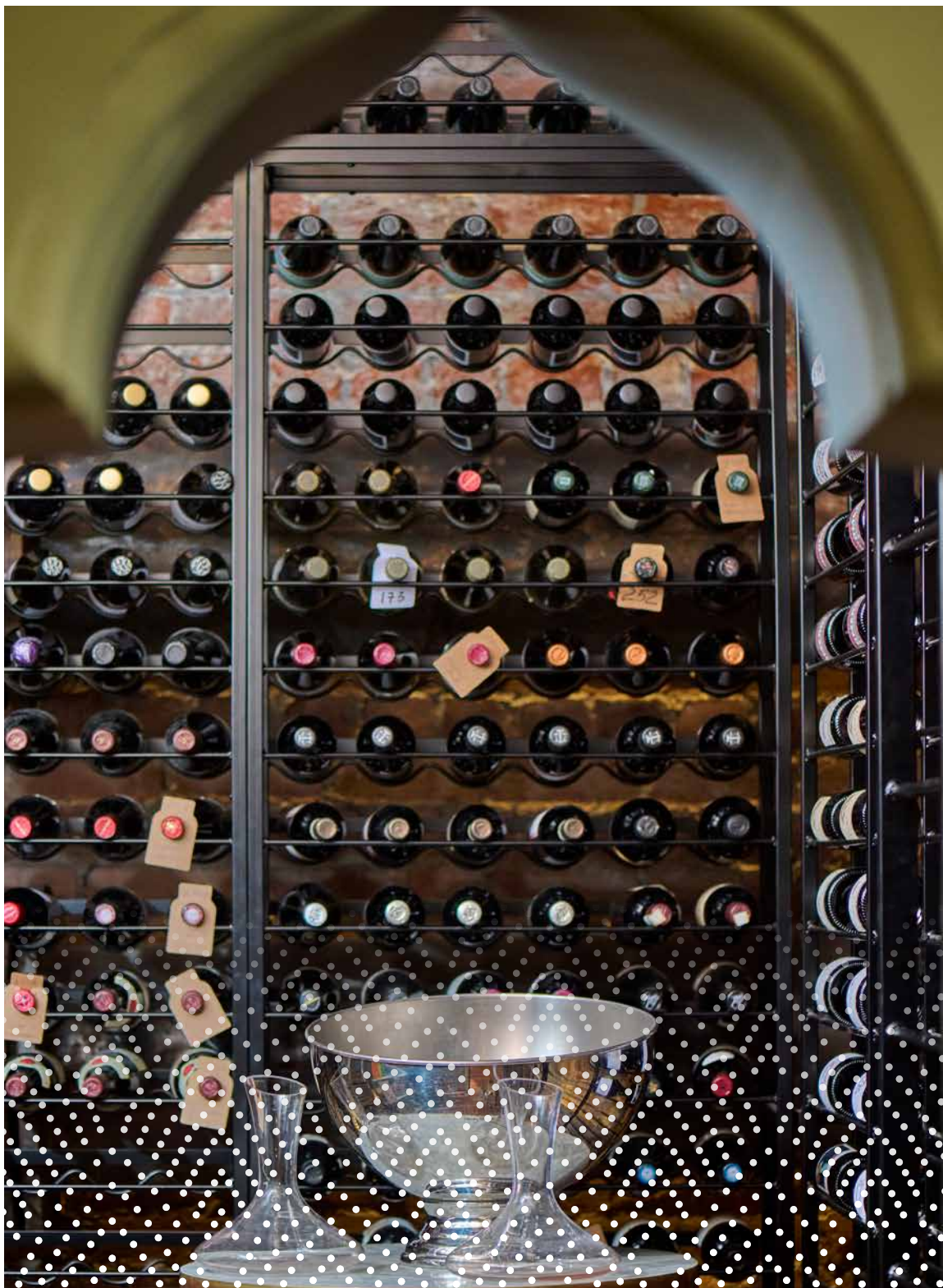


Hotel
du Vin

The Avon Gorge

PRIVATE DINING MENUS





DRINKS PACKAGES

Package prices per person

Crémant £19.95

1 glass of sparkling wine
½ bottle of house wine
½ bottle of still or 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
½ bottle of still or sparkling mineral water

Premium £28.95

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 £35.95

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 £7.95

Glass of House Champagne £11.95

Bucket of Beers £99.95 for 24

Heineken, Chang, Birra Moretti to choose from

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

Smoked Salmon Roses on Rye Bread, Dill Crème Fraîche *(230kcal)*

Smoked Mackerel Pate & Beetroot Crostini *(219kcal)*

Halloumi, Red Onion, Pepper & Courgette Skewers [VGI] *(69kcal)*

Mediterranean Vegetable Quiche [V] *(156kcal)*

Mini Baked Potato, Vegan Style Feta & Chives [VGI] *(255kcal)*

Truffle & Parmesan Arancini Balls *(298kcal)*

Chicken Liver Parfait on Toasted Brioche
Plum and fig chutney *(323kcal)*

Endive, Roquefort & Walnut Salad *(301 kcal)*

Vegan Feta & Beetroot Crostini [VGI] *(145kcal)*

Choice of Four Items: £13.50 per person

Choice of Six Items: £19.50 per person

Choice of Eight Items: £25.00 per person





PRESTIGE MENU

Ham Hock & Parsley Terrine

Pineapple pickle and toasted sourdough *(433kcal)*

Roasted King Scallops

Gremolata and herb crust *(500kcal)*

Squash Carpaccio [VGI]

Whipped feta, toasted sunflower seeds and sweet mustard dressing *(321kcal)*



Lemon Sorbet [V]

A refreshing palate cleanser *(46kcal)*



Fillet Of Beef

Fondant potato, braised spiced carrot and red wine jus *(1143kcal)*

Lamb Brochette & Meguez Sausage

Aromatic couscous and chermoula *(631kcal)*

Roasted Salmon

Parmesan and polenta cake, salsa verde *(772kcal)*

Roasted Cauliflower Steak [VGI]

Houmous and smashed cucumber salad *(486kcal)*



Poached Chocolate Cake [V]

Maple syrup crème fraîche *(1896kcal)*

Blackberry Posset

Vanilla short bread *(796kcal)*

Cheese Selection

Artisan cheese served with biscuits and chutney *(520kcal)*

£65.95 per person

PREMIUM MENU

Classic Prawn Cocktail

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

Chicken Liver Parfait

Brioche toast and raisin chutney *(361kcal)*

Sautéed Mushrooms on Toasted Sourdough [VGI]

Madeira sauce *(222kcal)*

Braised Beef Short Ribs

Pommes purée and haricot verts *(683kcal)*

Roasted Pave of Cod

Harissa and vegetable couscous with chermoula *(429kcal)*

Charred Heritage Carrots [VGI]

Whipped Feta, herb roasted carrots with spiced dressing and chickpeas *(665kcal)*

"Oriado" Valrhona Chocolate Terrine [VGI]

Raspberries and creme chantilly *(607kcal)*

Profiteroles du Vin [V]

Choux pastry filled with vanilla ice cream, topped with chocolate sauce *(933kcal)*

Cheese Selection

Artisan cheese served with biscuits and chutney *(520kcal)*

£46.95 per person

CLASSIC MENU

Breaded Hake

Pickled vegetables and jalapeno mayonnaise *(594kcal)*

Air Dried Ham

Celeriac remoulade *(202kcal)*

Pea, Broad Bean & Truffle Soup [VGI] *(272kcal)*

Chicken Chasseur

Classic braised chicken casserole, with a rich tomato, wine and mushroom sauce, served with pomme purée *(1085kcal)*

Seared Fillet of Sea Bass

Confit new potatoes and herb veloute *(1423kcal)*

Gnocchi Provençale [VGI]

Ratatouille and basil pesto *(484kcal)*

Chocolate & Avocado Pot [VGI]

Pistachio, pomegranate and dried cranberries *(544kcal)*

Bread & Butter Pudding

Viennese pastries baked with raisins and custard, served with vanilla crème Anglais *(743kcal)*

Cheese Selection

Artisan cheese served with biscuits and chutney *(520kcal)*

£41.50 per person

CRÉMANT MENU

Pâté Maison, Cornichons

Our house pâté of pork and pistachio served with cornichons and toasted pain de campagne *(346kcal)*

Wonky Vegetable Soup [VGI]

Croutons and basil pesto *(161kcal)*

Severn & Wye Smoked Salmon

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

Chicken Dijon

Pommes mousseline and jus roti *(791kcal)*

Seared Fillet of Sea Bream

Piperade and tapenade *(110kcal)*

Wild Mushroom & Spelt Risotto [VGI]

Spelt cooked in wild mushroom stock finished with a vegan style Parmesan *(645kcal)*

Crème Brûlée [V]

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

Pot au Chocolat [V]

Crème Chantilly and shaved chocolate *(508kcal)*

Cheese Selection

Artisan cheese served with biscuits and chutney *(520kcal)*

£37.95 per person



AL FRESCO MENU

FROM THE BBQ

Beef Burgers (530kcal)
New York Smokey Beef
Sausage Hot Dogs (374kcal)

Chargrilled Chicken (286kcal)
Halloumi, Pepper &
Red Onion Skewers [VGI] (169kcal)

Accompanied with brioche buns (236kcal), sub rolls (232kcal), sliced aged Gruyère cheese (129kcal), mixed leaves (000kcal), coleslaw (143kcal), pickles (15kcal) and relishes (185kcal)

UPGRADE OPTIONS

Fillet Steak (140kcal) £18.95
Rump Steak (196kcal) £10.50

Swordfish & Tuna Skewers (114kcal) £18.50
Salmon (147kcal) £15.00
Lobster (74kcal) £21.50

AL FRESCO MENU

SALADS

CHOICE OF THREE

Radish & Broad Bean [VGI]
Coarse grain mustard and olive oil (61kcal)

Fennel, Feta &
Pomegranate [V]
Sumac yoghurt (138kcal)

Birdseye Chilli &
Marinated Aubergine [VGI]
Tahini and oregano (227kcal)

Cucumber & Poppy Seed [VGI]
Bird's eye chillies (261kcal)

Chargrilled Asparagus,
Courgettes & Halloumi [V] (179kcal)

Purple Broccoli & Salsify [VGI]
Caper vinaigrette (125kcal)

Portobello Mushroom [V]
Pearl barley and preserved lemons (138kcal)

Roast Red & Golden
Beetroot [V]
Sour cream and chive (164kcal)

DESSERTS

Fresh Strawberries
& Cream [V] (98kcal)

Tarte au Citron [V]
Raspberry coulis (131kcal)

Cheese Selection
British and French cheeses, served with
biscuits and chutney (268kcal)

From £39.95 per person

Minimum of 25 guests



SUPPER SNACKS

Breaded Plaice Goujons & Chips (190kcal)

Tomato, Mozzarella & Basil Pizza [V] (225kcal)

Frankfurt Sausage Hotdog (228kcal)

Baked Potato Rarebit (440kcal)

Tomato & Garlic Sausage Rolls [VGI] (314kcal)

Goats Cheese & Spinach Quiche [V] (172kcal)

Black Pudding Sausage Rolls (382kcal)

Steak Hache & Emmental Sliders (177kcal)

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

Halloumi, Red Onion, Pepper & Courgette Skewers [VGI] (89kcal)

Ratatouille, Vegan Feta & Socca Pancake Wrap [VGI] (110kcal)

Choice of Two Items: £6.95 per person

Choice of Four Items: £13.50 per person

Choice of Six Items: £19.50 per person

Choice of Eight Items: £25.00 per person

EXTRAS

BBQ Menus | Al Fresco

Cooked over coals with a selection of salads and desserts
From £39.95

Cheese Boards

For four to share from £37.95

Wine Tastings

Including a selection of three wines
From £19.95 per person

LES ENFANTS PACKAGE

Children are always very much welcomed in our hotels and our Chef has devised the following menu for them to enjoy when attending events. Please choose one of each course for all the children to have.

Garlic Bread & Dippers [V] *(424kcal)*

Homemade garlicky sourdough with houmous, carrot and cucumber sticks

Tomato & Cheddar Soup [V] *(173kcal)*

Prawn Cocktail *(140kcal)*

Melon & Berries [VGI] *(85kcal)*

Normandy Chicken Breast & Fries *(384kcal)*

Burger & Fries *(422kcal)*

Breaded Plaice Goujons, Fries & Peas *(204kcal)*

Mac n' Cheese [V] *(405kcal)*

Freshly Cut Fruit Salad [VGI] *(43kcal)*

A Scoop of Chocolate, Vanilla

& Strawberry Ice Cream [V] *(156kcal)*

Chocolate Brownie with Vanilla Ice Cream [V] *(602kcal)*

Ice Cream Sundae [V] *(264kcal)*

Includes Three Soft Drinks

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

£15.95 per child



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.