

# GREAT COMPANY

## MENUS



Hotel  
du Vin  
& Bistro



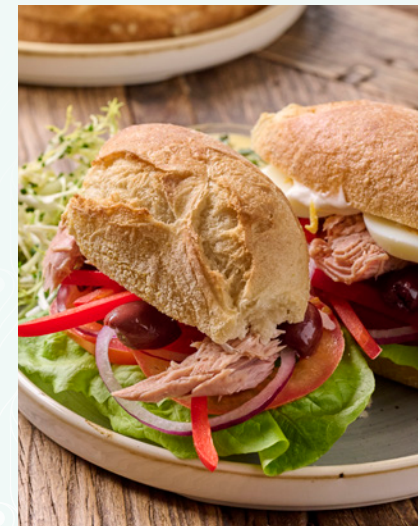
## MEETINGS TO MAKE YOUR MOUTH WATER

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Our delicious array of menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core set menus are tiered to suit all budgets and tastes, or for a lighter quick lunch break simply choose from our Lite Bites section. For a more substantial meal, our Plated Lunch section is full of French classics and comforting options, especially good if you have more time to spare for lunch.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available.



# PLATED LUNCH

CHOOSE ONE OF THE FOLLOWING  
served with sharing pommes frites and coleslaw

## Soupe du Jour *(155kcal)*

### Jambon Beurre

Thick cut ham, Cornichons, French butter in a baguette style crusty roll with Dijonnaise *(621kcal)*

### Saucisson & Cornichon Brioché

Sliced French saucisson, Cornichons in a soft brioche roll with Dijonnaise *(412kcal)*

### Avocado on Toast [V/VGIA]

Served with poached eggs, chunky cherry tomato salsa and toasted sourdough *(417kcal)*

### Croque Monsieur

Baked ham, Emmental cheese, Vedett IPA rarebit *(785kcal)*

### Croque Madame

Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg *(872kcal)*

### Pan Bagnat [V]

A crusty baguette roll stuffed with tomatoes, soft boiled egg, black niçoise olives, red onion and peppers *(186kcal)*

### Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(153kcal)*

Choice of topping included:

Chicken *(541kcal)*, Tiger Prawns *(70kcal)*, Halloumi [VGI] *(260kcal)*

£16.95 per person





# BUFFET MENU ONE

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## SALADS

Fennel, Feta & Pomegranate [V]

Sumac yoghurt *(263kcal)*

Chargrilled Courgettes, Halloumi, Green Bean Salad [VGI]

Lemon and mint dressing *(333kcal)*

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## MAINS

Beef Bourguignon

Pancetta, mushrooms and baby onions *(254kcal)*

Salmon Selection

Hot and cold smoked *(307kcal)*

Pasta Puttanesca [VGI] *(550kcal)*

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## SIDES

Pomme Purée [V] *(315kcal)*

Glazed Carrots [V] *(80kcal)*

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## DESSERTS

Pot au Chocolat [V] *(134kcal)*

Apple Tart Tatin [V] *(396kcal)*

## MEETING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] *(365kcal)*

Classic Viennoiserie Selection [V] *(424kcal)*

Canelé [V] *(131kcal)*

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This menu is included in the Day Delegate Rate.

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# BUFFET MENU TWO

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## SALADS

### Niçoise Salad

Green beans, soft boiled egg, anchovies, new potatoes, olives and tomatoes *(266kcal)*

### Cucumber & Poppy Seed [VGI]

Bird's eye chillies *(153kcal)*

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## MAINS

### Chargrilled Chicken

Lemon and thyme *(418kcal)*

### Fish Pie *(114kcal)*

### Risotto Primavera [VGI] *(713kcal)*

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## SIDES

### Buttered New Potatoes [V] *(291kcal)*

### Haricots Verts [V] *(51kcal)*

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## DESSERTS

### Crème Brûlée [V] *(598kcal)*

### La Profiterole [V]

Vanilla ice cream and chocolate sauce *(321kcal)*

## MEETING BREAKS

### Bircher Muesli Pot [V] *(165kcal)*

### Madeleines [V] *(269kcal)*

### Savoury Viennoiserie [V] *(167kcal)*

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# BUFFET MENU THREE

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## SALADS

### Roast Red & Golden Beetroot [V]

Sour cream and chive *(290kcal)*

### Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(113kcal)*

Choice of topping included:

Chicken *(541kcal)*, Tiger Prawns *(70kcal)*, Halloumi [VGI] *(260kcal)*

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## MAINS

### Corn-fed Chicken Milanese *(98kcal)*

### Breaded Plaice Goujons

Tartare sauce *(98kcal)*

### Chickpea Ratatouille [VGI] *(147kcal)*

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## SIDES

### Pommes Frites [V] *(317kcal)*

### Aromatic Couscous with Roasted Vegetables [VGI] *(425kcal)*

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## DESSERTS

### Tropical Fruit Eton Mess [V] *(210kcal)*

### Tarte au Citron [V] *(989kcal)*

## MEETING BREAKS

### Fruit Salad Pot [VGI] *(31kcal)*

### Granola Bars [V] *(264kcal)*

### Chocolate & Hazelnut Madeleines [V] *(254kcal)*

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This menu is included in the Day Delegate Rate.



## BISTRO DINING

Prefer to enjoy a leisurely lunch? Dine in our Bistro instead of our Great Company Buffet Lunch, you can choose from 2 or 3 courses individually plated and served, also included in the Day Delegate Rate. A pre-order will be required in advance.



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.