



# GRADUATION MENU

3 COURSES | £42.50  
INCLUDING A GLASS OF CHAMPAGNE



## HORS D'OEUVRES

### CHAMPIGNONS SAUTÉS [VGI]

Sautéed wild mushrooms, Madeira sauce,  
toasted sourdough (222kcal)

### NOIX DE SAINT-JACQUES RÔTIES

Roasted king scallops, café de Paris butter (566kcal) £6 supplement

### SAUMON FUMÉ

Severn & Wye smoked salmon, treacle soda bread  
and fromage Blanc (297kcal)

### CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR

Oven roasted garlic frogs legs, black chickpea houmous,  
pea shoots (236kcal)

### CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA]

Watermelon carpaccio, barrel aged feta, roasted  
pumpkin seeds, shallots and rocket (396kcal)



## PLATS PRINCIPAUX

### POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonnaise salad (706kcal)

### SCHNITZEL HALLOUMI [V]

Breaded halloumi schnitzel, pickled red cabbage,  
charred red peppers, capers and rocket salad (925kcal)

### FILET DE BOEUF

Fillet steak, 200g, 21 day aged (876kcal) £14.50 supplement

### MERLU AU BEURRE NOISETTE £3.95 supplement

Brown butter baked hake, samphire, cucumber  
and mace croutons (419kcal)

### BROCOLI RÔTI & POIS CHICHES [VGI]

Roasted broccoli, chickpeas, whipped feta, charred  
red peppers (743kcal)

### SALADE MAISON [VGI] (227kcal) Choice of topping included

Baby kale, edamame beans, quinoa and alfalfa sprouts.  
Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)



## PÂTISSERIES ET DESSERTS

### CRÈME BRÛLÉE [V] (717kcal)

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

### POT AU CHOCOLAT [V]

Valrhona 'Nyangbo' chocolate, condensed milk  
and vanilla madeleine (671kcal)

### DÉLICE MYRTILLES

### CRÈME AU CITRON [VGI]

Blueberry and lemon curd fool (222kcal)

### ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £2.95 supplement

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. 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