



Graduation Menu



3 COURSES | £42.50
INCLUDING A GLASS OF CHAMPAGNE

Hors D'oeuvres

CHAMPIGNONS SAUTÉS [VGI]

Sautéed wild mushrooms, Madeira sauce,
toasted sourdough (261kcal)

SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc (328kcal)

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche (595kcal)

COQUILLES ST-JACQUES

£8.50 supplement ♦

Roasted scallops in the shell with gremolata
and herb crust (345kcal)

CREVETTES TIGRE GRILLÉES

£2 supplement ♦

Grilled tiger prawns, chilli, garlic and
pastis butter (607kcal)

Plats Principaux

ENTRECÔTE AU POIVRE 250G

£14.95 supplement ♦

Donald Russell rib-eye steak, peppercorn sauce (801kcal)

FILET DE BOEUF 200G

£18.95 supplement ♦

21 day aged fillet of beef, Provençal tomato
and watercress (875kcal)

POISSON ENTIER DU MARCHÉ

Market Price

Market fish

SALADE MAISON [VGI] (119kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfafa sprouts

Additions:

Choice of topping included ♦

Chicken (628kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonnaise salad,
pancetta lardons, croutons (724kcal)

CASSOULET DE CANARD CONFIT

Duck leg, pork belly and Toulouse sausage in a rich
bean stew topped with a parsley crumb (975kcal)

ROULADE DE RATATOUILLE EN GALETTE DE POIS CHICHES, GRATINÉE AU FOUR [VGI]

Ratatouille wrapped in chickpea pancakes and
baked until golden (530kcal)

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal)

POT DE CHOCOLAT À L'AVOCAT [VGI]

Chocolate and avocado pot, topped with pistachio,
cranberries and pomegranate (445kcal)

BABA AU RHUM

Brioche style cake saturated in a rum syrup with
crème fraîche (297kcal)

GALETTE DES ROIS

Puff pastry pie filled with an almond frangipane (1,023kcal)

GLACES ET SORBETS [VGIA] (34kcal)

A selection of ice cream and sorbets, please speak
with your server for today's selection of flavours

ASSIETTE DE FROMAGES

£2.95 supplement per person ♦

French artisan cheese, biscuits and chutney (487kcal)

♦ Supplement Applies Hotel residents on a dinner inclusive package can choose 2 or 3 courses, including a side (dependent on package) from Hors D'oeuvres and/or Pâtisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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