



Graduation Menu



3 COURSES | £42.50
INCLUDING A GLASS OF CHAMPAGNE

Hors D'oeuvres

LA GRANDE SOUPE À L'OIGNON

French onion soup (348kcal)

TARTIFLETTE DE SAVOIE

Alsacienne pancetta baked with creamy potatoes and onions, under Yarlington cheese (681kcal)

PÂTÉ DE FOIES DE VOLAILLE

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

COQUILLES ST-JACQUES

Roasted scallops, gremolata and herb crust (345kcal) £4.00 supplement ♦

SAUMON FUMÉ

Oak smoked salmon, treacle soda bread and fromage blanc (348kcal)

CHAMPIGNONS SAUTÉS [VGI]

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

GAMBAS ROSSO

Grilled red prawns, toasted sourdough and garlic butter (633kcal)

£5.00 supplement ♦

Plats Principaux

ENTRECÔTE À LA BORDELAISE £10.00 supplement ♦

280g rib-eye steak, bordelaise sauce, roasted bone marrow (469kcal)

PAVÉ DE CABILLAUD

Pavé of cod, curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime (330kcal)

POITRINE DE PORC RÔTIE

Roasted pork belly, braised butter beans and wild mushrooms (1,182kcal)

POISSON DU MARCHÉ ENTIER

Market fish on the bone

BLANC DE POULET NOURRI AU MAÏS

Corn-fed chicken breast, wild mushrooms, burnt leeks, chicken velouté (1,060kcal)

PITHIVIERS AUX OIGNONS CARAMÉLISÉS, POTIMARRON ET ÉPINARDS [VGI]

Caramelised onion, squash and spinach pithivier, celeriac purée, vegan jus (723kcal)

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

Baby kale, edamame beans, quinoa and alfalfa sprouts

Additions:

Choice of topping included ♦

Chicken (628kcal) / Tiger prawns (70kcal) /

Plant based halloumi [VGI] (260kcal)

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal)

LE VRAI FLAN PARISIEN [V]

Brandy soaked Agen prunes (589kcal)

VALRHONA 'NYANGBO' POT AU CHOCOLAT [VGI]

Chantilly cream (643kcal)

FONDANT AU CHOCOLAT ORIADO

Oriado chocolate, Kirsch cherries and vanilla ice cream (648kcal)

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 ♦

Artisan cheese, biscuits and chutney (487kcal)

♦ Supplement Applies 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.

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