

CELEBRATIONS

Menu

CURRIED PARSNIP SOUP (VGI)
Coriander yoghurt

CHICKEN LIVER PARFAIT
Plum and figgy chutney, brioche toast

CLASSIC PRAWN COCKTAIL
Iceberg, pink grapefruit and avocado

FOURME D'AMBERT, PEAR & ENDIVE SALAD
Sweet mustard dressing

ROAST FREE RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings

DAUBE OF BEEF PROVENÇALE
Pommes purée, pancetta, mushrooms and glazed baby onions

PAVE OF COD
Curried cauliflower purée

HARICOT BLANC BEAN & LEEK BAKE (VGI)
Parsley crumb

*All mains are served with a selection of roast potatoes,
Brussels sprouts with chestnuts, carrots and parsnips (VGI)*

"ORIADO" VALRHONA CHOCOLATE TERRINE (VGI)
Armagnac soaked prune D'agen, creme Chantilly

PEAR & GINGERBREAD TRIFLE (VGI)
Poached pears, gingerbread, custard and vanilla cream

WARM STICKY FIGGY PUDDING (VGI)
Red wine and toffee sauce, vanilla ice cream

ASSIETTE DE FROMAGES
Selection of artisan cheese, served with biscuits, chutney and fruit

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. 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