



Hotel
du Vin
& Bistro

DAYS
of Christmas

BOOK YOUR CELEBRATIONS
AT HOTEL DU VIN



Let the
CELEBRATIONS
Begin

Celebrate the festive season with your turtle dove, family and friends with our delicious 3 course celebrations menu. Available for lunch and dinner in our charming Bistro du Vin either as a sit down meal or for a more informal get together it can be served as buffet. To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

CÉLÉBRATIONS À LA DU VIN

FROM £45 per person

12TH NOVEMBER – 24TH DECEMBER

RAISE A GLASS
A Festive Reason to Get Together

FROM £65 per person

Elevate your celebration with a welcome glass of sparkling wine, ½ a bottle of house wine and mineral water. Minimum of 8 guests.

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 (484kcal) (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



CELEBRATIONS DRINKS PACKAGES

It really is the most wonderful time of the year and there
is no better time to raise a glass to celebrate the season
and to get the lords leaping.

Our drinks packages are an ideal addition to your gathering,
with something to suit all tastes and occasions.

PRESTIGE DRINKS PACKAGE | £41

A glass of Lanson Rosé Champagne, ½ bottle of prestige wine,
½ bottle of still or sparkling water

PREMIUM DRINKS PACKAGE | £33

A glass of Cuvée Hotel du Vin, Lombard, Champagne, ½ bottle of premium wine,
½ bottle of still or sparkling water

CLASSIC DRINKS PACKAGE | £28

A glass of Cuvée Hotel du Vin, Lombard, Champagne, ½ bottle of classic wine,
½ bottle of still or sparkling water

BUCKET OF BEERS | £110

Including 24 bottles of beer

BUCKET OF SOFT DRINKS

6 bottles at £17 | 12 bottles at £30

Schweppes Lemonade 200ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml,
Fever-Tree Ginger Beer 200ml, Fever-Tree Sicilian Lemonade or British Apple 275ml,
Coca-Cola 330ml, fruit juices 175ml



DELIGHTFUL AFTERNOON TEA

Indulgent seasonal treat are calling. Mince pies, cakes, freshly baked scones, seasonal sandwiches and delicious savouries served with your choice of tea and a glass of Champagne.

£45 per person

12TH NOVEMBER – 24TH DECEMBER

FINGER SANDWICHES

TURKEY & CRANBERRY Pain d'épi

PIGS IN BLANKETS SAUSAGE ROLL

*SEVERN & WYE SMOKED SALMON
& CHIVE CREAM CHEESE*

Brioche roll

RATATOUILLE & VEGAN STYLE FETA TART

SCONES

PLAIN & FRUIT SCONES

Served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

A SELECTION OF CAKES & DESSERTS

CRÈME BRÛLÉE

STICKY FIG PORT PUDDING

MINCE PIE

CHRISTMAS TREE CHOCOLATE DELICE

Vanilla ice cream and chocolate sauce

SPECIAL DIETARY AFTERNOON TEAS ALSO AVAILABLE



FESTIVE SUNDAY LUNCH

The heart of a French Sunday reimagined with festive cheer.

EVERY SUNDAY FROM 16TH NOVEMBER – 21ST DECEMBER

FROM £39.95 per person

BOXING DAY LUNCH

A chance to wind down after Christmas.

Includes a festive French Market Table of starters, followed by classic dishes, wonderful roasts and delicious desserts.

FRIDAY 26TH DECEMBER

FROM £39.95 per person

NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch.

Includes a festive French Market Table of starters, followed by classic dishes, wonderful roasts and delicious desserts.

THURSDAY 1ST JANUARY

FROM £39.95 per person

NOËL EN SUITE
The Full Christmas Stay

Retreat, relax and let us look after you this Christmas.
Enjoy Champagne, festive dining, and the comfort of a Hotel du Vin room.
It has a certain ring to it don't you think.

24TH DECEMBER

A festive welcome at Hotel du Vin starts with a warming glass of mulled wine. Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

25TH DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

26TH DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

27TH DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

2 NIGHT PACKAGE FROM £850 per room

3 NIGHT PACKAGE FROM £1,180 per room

4 NIGHT PACKAGE FROM £1,440 per room

Arriving on the 24th December, based on two people sharing a room



CHRISTMAS DAY

At du Vin

Invite everyone to get together and celebrate in style over four exquisite courses and a glass of Champagne to toast the day.

The best day of the year!

CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE

£135 per person | £59.95 per child (5-11 years)

Under 5 years of age eat free | Seating Times 12:30-3:30pm

JERUSALAM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (VGI)

GAME & PRUNE TERRINE

Cornichons, toasted pain de campagne

WHISKY CURED SALMON

Orange, shallot and watercress salad, served with treacle soda bread

MULLED WINE, POACHED PEAR, ENDIVE & STILTON SALAD

Blue cheese, walnut and sweet mustard dressing

ROAST FREE RANGE TURKEY

Served with all of the traditional trimmings

BEEF WELLINGTON

Beef fillet wrapped in mushroom duxelles, spinach crêpe and golden puff pastry

PAN-FRIED TURBOT

Potato rosti, baby leeks, Avruga caviar and herb velouté

PUMPKIN, BEETROOT, CHESTNUT, FETA WELLINGTON (VGI)

Wilted spinach, vegan jus

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

WARM STICKY FIGGY PUDDING (VGI)

Red wine and toffee sauce, vanilla ice cream

“ORIADO” VALRHONA CHOCOLATE CHEESECAKE (VGI)

Cherry compote, creme Chantilly

CLASSIC SHERRY TRIFLE

Raspberry, sherry, custard, cream, toasted almonds

ASSIETTE DE FROMAGES

Selection of artisan cheese, served with biscuits, chutney and fruit

Crackers, mince pies, clementines, tea & coffee



Dine decadently from our seasonal à la carte,
with a few indulgent surprises.

NEW YEAR'S EVE DINNER

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us in Bistro du Vin, where we are offering our seasonal à la carte menu, along with some decadent dishes on our specials menu, if you want to use the occasion as an excuse to really indulge your senses!

NEW YEAR'S EVE PACKAGE

See out the year with a celebratory 3 course dinner from our seasonal à la carte menu, a glass of Champagne, overnight accommodation and our delicious Breakfast du Vin.

*FROM £490 per room
based on two people sharing a room*



LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, we'll be carrying on into the New Year. Enjoy an event and dining with all the trimmings from our Celebrations Menu or Buffet Menus. The Christmas season isn't over just yet!

3RD JANUARY – 31ST JANUARY

£39.95 per person

THE SMALL PRINT

Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the bistro is food only, no entertainment will be provided. Menu choices will be required a minimum of 7 days prior. Deposit due within 14 days of making booking and full payment due at least 7 days prior. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at hotelduvin.com. All details are correct at the time of going to print.



GIFT VOUCHERS

Treat someone to a little luxury with a gift card or choose a perfectly tailored experience with a gift voucher. To purchase your gift card or experience please visit our website.

TO BOOK VISIT [HOTELDUVIN.COM/CHRISTMAS-2025](https://www.hotelduvin.com/christmas-2025)

*HOTEL DU VIN & BISTRO ST ANDREWS
events.standrews@hotelduvin.com | 01334 845313*

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. See website for full T&Cs.

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. For further information on allergens please scan here.

