

A photograph of a wedding reception room. The room features a wooden floor, a fireplace with a horse figurine on top, and a window with blue curtains. Several wooden chairs with light green fabric tied around the backs are arranged in the room. A table with a white tablecloth and a floral centerpiece is visible in the background. The overall atmosphere is warm and elegant.

WEDDING

MENUS
2025

Hotel
du Vin
& Bistro

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche
Tomato chutney *(46kcal)*

Caesar Salad Cups *(51kcal)*

Serrano Ham, Celeriac Remoulade on Toasted Baguette *(132kcal)*

Smoked Salmon Roses on Oatcake
Dill crème fraîche *(74kcal)*

Smoked Mackerel Pâté & Beetroot Crostini *(137kcal)*

Breton Fish Soup
Rouille, Gruyère and croutons *(142kcal)*

Roquefort & Spinach Quiche *(178kcal)*

Mini Baked Potato, Vegan Style Feta & Chives [VGI] *(82kcal)*

Truffle & Parmesan Arancini Balls *(74kcal)*

Courgette Fritter [VGI] *(661kcal)*

PRICING

Choice of two items: £7.95 per person

Choice of four items: £14.95 per person

Choice of six items: £20.95 per person

Choice of eight items: £26.95 per person





CLASSIC MENU

Served with sourdough bread and Lescure butter.

Chicken Liver Parfait

Toasted brioche, raisin chutney *(361kcal)*

Classic Prawn Cocktail

Iceberg, pink grapefruit and avocado *(151kcal)*

Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(114kcal)*

Roast Corn-Fed Chicken, Jus Roti *(785kcal)*

Chargrilled Loch Duart Salmon, Hollandaise Sauce *(974kcal)*

Roasted Harissa Butternut Squash [VGI] *(580kcal)*

Served with scallop potatoes, braised carrot and haricot vert

Crème Brûlée [V]

Baked vanilla custard, glazed under sugar *(717kcal)*

Valrhona 'Nyangbo' Pot au Chocolat [V]

Condensed milk and vanilla madeleine *(671kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(487kcal)*

PREMIUM MENU

Served with sourdough bread and Lescure butter.

Pâté Maison

Cornichons *(487kcal)*

Severn & Wye Smoked Salmon

Treacle soda bread and fromage blanc *(297kcal)*

Spiced Pickled Beetroot & Stilton Salad [V/VGIA]

Blue cheese, endive, sourdough croutons and sweet mustard dressing *(431kcal)*

Daube of Beef Provencale *(534kcal)*

Pave of Cod, Salsa Verde *(671kcal)*

Ratatouille Roulade, Basil Pesto [VGI] *(817kcal)*

Served with gratin dauphinoise, braised carrot and tender-stem broccoli

"Oriado" Valrhona Chocolate Terrine [VGI]

Cherry compote and crème Chantilly *(586kcal)*

Apple Tarte Tatin [V]

Vanilla ice cream *(644kcal)*

Assiette de Fromage

French artisan cheese, biscuits and chutney *(606kcal)*





PRESTIGE MENU

Served with sourdough bread and Lescure butter.

Bayonne Ham

Celeriac remoulade (308kcal)

Tiger Prawns

Chilli, garlic and pastis butter (576kcal)

Beetroot & Goats Cheese Salad [VGIA]

Shallot and sherry vinaigrette (509kcal)

Chargrilled Ribeye Steak 250g (1295kcal)

Tuna Steak (890kcal)

Halloumi Schnitzel [V] (1008kcal)

Served with Pont neuf and haricot vert

Paris-Brest [V]

Choux pastry filled with a praline mousse (950kcal)

Raspberry & Peach Trifle [V]

Pedro Ximénez sherry, toasted almonds, crème Chantilly (1,010kcal)

Assiette de Fromage

French artisan cheese, biscuits and chutney (606kcal)

SUPPER SNACKS

Breaded Plaice Goujons & Chips *(189kcal)*

Tomato, Tapenade & Basil Galettes [V] *(242kcal)*

Gruyère Scones, Pancetta, Sage Butter & Chive Cream Cheese *(295kcal)*

Baked Potato Skins with Caesar Salad *(376kcal)*

Boeuf Bourguignon Pasties *(300kcal)*

Halloumi Schnitzel & Pommes Frites [VGI] *(194kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(174kcal)*

Steak Hache & Emmental Sliders *(284kcal)*

Truffle & Thyme Breaded Macaroni & Cheese *(246kcal)*

Ratatouille Roulade, Basil Pesto [VGI] *(194kcal)*

PRICING

Choice of six items: £22.50 per person

Choice of eight items: £28.50 per person





For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. In order to prioritise safety during your dining experience, we do not allow for any modifications to our dishes for specific allergens. 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.