

A rustic wooden table serves as the background for a collection of food items. In the upper left, a tray holds several golden-brown, sugar-coated pastries. In the lower left, a dark grey tray is filled with numerous spiral-shaped pastries, possibly cinnamon rolls, with a golden-brown crust and visible fillings. To the right, two small glass jars are stacked, each containing a dollop of white yogurt or cream over a layer of red fruit, likely raspberries. The text 'Hotel du Vin' is centered in a teal square, and the main title 'The Avon Gorge GREAT COMPANY MENUS' is overlaid in the center of the image.

Hotel
du Vin

The Avon Gorge

GREAT COMPANY
MENUS



MEETINGS TO MAKE YOUR MOUTH WATER

Our delicious array of menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core set menus are tiered to suit all budgets and tastes, or for a lighter quick lunch break simply choose from our Lite Bites section. For a more substantial meal, our Plated Lunch section is full of classics and comforting options, especially good if you have more time to spare for lunch.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available.





BUFFET MENU ONE

SALADS

Fennel, Feta & Pomegranate [V]

Sumac yoghurt *(263kcal)*

Chargrilled Courgettes, Halloumi & Green Beans [VGI]

Lemon and mint dressing *(333kcal)*

MAINS

Salmon Selection

Hot and cold smoked *(307kcal)*

Beef Bourguignon

Pancetta, mushrooms and baby onions *(254kcal)*

Pasta Puttanesca [VGI] *(550kcal)*

SIDES

Pomme Purée [V] *(315kcal)*

Glazed Carrots [V] *(80kcal)*

DESSERTS

Pot au Chocolat [V] *(134kcal)*

Apple Tart Tatin [V] *(396kcal)*

MEETING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] *(365kcal)*

Classic Viennoiserie Selection [V] *(424kcal)*

Canelé [V] *(131kcal)*

This menu is included in the Day Delegate Rate

BUFFET MENU TWO

SALADS

Niçoise Salad

Green Beans, soft boiled egg, anchovies, new potatoes, olives and tomatoes *(266kcal)*

Cucumber & Poppy Seed [VGI]

Bird's eye chillies *(153kcal)*

MAINS

Char-Grilled Chicken

Lemon and thyme *(418kcal)*

Fish Pie *(114kcal)*

Risotto Primavera [VGI] *(713kcal)*

SIDES

Buttered New Potatoes [V] *(291kcal)*

Haricots Verts [V] *(51kcal)*

DESSERTS

Crème Brûlée [V] *(598kcal)*

La Profiterole

Vanilla ice cream and chocolate sauce [V] *(321kcal)*

MEETING BREAKS

Bircher Muesli Pot [V] *(165kcal)*

Madeleines [V] *(269kcal)*

Savoury Viennoiserie [V] *(167kcal)*

This menu is included in the Day Delegate Rate

BUFFET MENU THREE

SALADS

Roast Red & Golden Beetroot [V]

Sour cream and chive *(290kcal)*

Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(141kcal)*

MAINS

Corn-fed Chicken Milanese *(98kcal)*

Chickpea Ratatouille [VGI] *(147kcal)*

Breaded Plaice Goujons *(98kcal)*

Tartare sauce

SIDES

Pommes Frites [V] *(317kcal)*

Aromatic Couscous with Roasted Vegetables [VGI] *(425kcal)*

DESSERTS

Tropical Fruit Eton Mess [V] *(210kcal)*

Tarte au Citron [V] *(231kcal)*

MEETING BREAKS

Fruit Salad Pot [VGI] *(31kcal)*

Granola Bars [V] *(264kcal)*

Chocolate & Hazelnut Madeleines [V] *(254kcal)*

This menu is included in the Day Delegate Rate

WHITE LION BUFFET

Chicken Tikka Masala

Steamed rice with mint and cucumber raita (855kcal)

Jackfruit Masala [VGI]

Indian spiced curry with steamed ricea (541kcal)

Chilli Con Carne

A classic cowboy chilli with pulled pork and shin of beef,
steamed rice, tortilla chips and sour cream (586kcal)

Mozzarella, Tomato & Basil [V] (1,069kcal)

Cobble Lane Pepperoni & Hot Guindilla Chilli (1,180kcal)

Artichoke, Mozzarella, Fontina & Truffle Oil [V] (1,001kcal)

Served with sharing fries and salad

£30.00 per person





GORAM & VINCENT DINING

Prefer to enjoy a leisurely lunch? Dine in Goram & Vincent instead of our Great Company Buffet Lunch, you can choose 2 or 3 courses from our below menu, individually plated and served, also included in the Day Delegate Rate.

A pre-order will be required in advance. Max 12 people.

STARTERS

Roasted Red Pepper & Tomato Soup [VGIA]

Basil, Parmesan croute (239kcal)

Pork Rillettes

Sour dough, pickled mustard seeds and cornichons (362kcal)

Mackerel

Treacle soda bread, crème fraîche, chive, apple and radish (318kcal)

Jerusalem Artichoke A La Grecque

Whipped vegan feta and tofu, pickled celery, butter leaves and truffle (625kcal)

MAINS

Rose Harissa Chicken Brochette (753kcal)

Grilled aubergine and courgette, pickled red cabbage, minted yogurt, dukkah, pomegranate and grilled flatbread

Celeriac Steak [VGI]

Caper and golden raisin dressing, wild mushrooms and crispy enoki mushroom (625kcal)

Skate Wing Au Poirve

Peppercorn sauce, watercress and fries (782kcal)

Flat Iron (570kcal)

DESSERTS

Yuzo Posset

Rhubarb compote, candied orange, meringue and shortbread (1404kcal)

Oriado Valhrona Chocolate Terrine [VGI]

Cherry, candied hazelnut, Chantilly cream (701kcal)

Ice cream or sorbet [V] (34kcal)

Cheese Selection

Artisan cheeses served with biscuits and chutney (606kcal)



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. 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.