

A chef's hand is visible at the top, holding a fork with a piece of grilled salmon. Below, a white plate is filled with a vibrant salad of citrus segments, purple onions, green herbs, and shredded cheese. The background is a blurred kitchen setting.

Hotel
du Vin

The Avon Gorge

GREAT COMPANY
MENUS



MEETINGS TO MAKE YOUR MOUTH WATER

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

Our core buffet menus are tiered to suit all budgets and tastes, with our entry level offering being the Baguette Selection, served with pommes frites. For a wholesome and vibrant display, we would recommend our Salad Selection, with choices from the protein section and an array of delicious salads. For a more substantial meal, our Hot Selection is full of French classics and comforting options. For larger groups of 25+, we can combine the tiers to provide our Ultimate Selection, with hot and cold dishes to cover all preferences.

There is the option of enjoying Chef's Choice menu of the day, which offer a balanced selection of dishes, alternatively, you may prefer the flexibility of creating your own bespoke buffet.

Whatever the occasion, we have a wide variety of versatile dishes and menus to suit your gathering.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available. Please let us know in advance of your requirements for events of 20+ or by 10:30am on the day for smaller groups.



BUFFET SELECTOR MENU

BAGUETTE SELECTION

CHOOSE 3 DISHES FROM THIS SECTION

Prawn Mayonnaise (114kcal)

Chicken Pesto (104kcal)

Egg & Cress [V] (108kcal)

Smoked Salmon & Cream Cheese (110kcal)

Ham & Gruyère (137kcal)

Westcombe Cheddar & Red Onion (159kcal)

All served with pomme frites (173kcal) and house salad (120kcal)



SALAD SELECTION SECTION 1

CHOOSE 2 DISHES FROM THIS SECTION

Char-Grilled Chicken [NGI]
Lemon and thyme (254kcal)

Salmon Selection [NGI]
Hot and cold smoked (204kcal)

White Bonito Tuna [NGI] (326kcal)

Marinated Aubergine [NGI]
Bird's eye chilli, tahini and oregano (227kcal)

Portobello Mushroom [V]
Pearl barley and preserved lemon (138kcal)

SALAD SELECTION SECTION 2

CHOOSE 3 DISHES FROM THIS SECTION

Radish & Broad Bean [V/NGI]
Course grain mustard and olive oil (61kcal)

Watermelon, Feta
& Red Onion [V/NGI]
Mint dressing (223kcal)

Niçoise Green Beans [NGI]
Soft boiled egg, new potatoes,
olives and tomatoes (153kcal)

Chargrilled Courgettes,
Halloumi & Green Beans [V/NGI]
Mint and lemon (179kcal)

Fennel, Feta & Pomegranate [V/NGI]
Sumac yoghurt (138kcal)

Roast Red & Golden Beetroot [V/NGI]
Sour cream and chives (164kcal)

Cucumber & Poppy Seed [VGI/NGI]
Red chilli (261kcal)

Salade Maison [VGI/NGI]
Baby kale, edamame beans, quinoa
and alfalfa sprouts (57kcal)

Classic Potato Salad [V/NGI]
Red onion, cornichons, soft boiled egg (90kcal)

Served with stone-baked sourdough baguette (145kcal)

Baguettes Selection £14.95 per person

Salad Selection £18.50 per person

BUFFET SELECTOR MENU

HOT SELECTION SECTION 1

CHOOSE 2 DISHES FROM THIS SECTION

Boeuf Bourguignon [NGI] (110kcal)

Corn-fed Chicken Milanese

Green bean, tomato and kale salad, Parmesan
and truffle dressing (93kcal)

Fish Pie

Wholegrain mustard mash (110kcal)

Chickpea Ratatouille [VGI/NGI] (61kcal)

French Onion & Toulouse
Sausage Casserole

Gruyère cheese croutes (121kcal)

Pasta Puttanesca [VGIA]

Tomatoes, olives, capers and anchovies (84kcal)

Risotto Primavera [VGI/NGI]

Carnaroli rice, sweet peas, broad beans, young
vegetables and Parmesan (97kcal)

HOT SELECTION SECTION 2

CHOOSE 3 DISHES FROM THIS SECTION

Pommes Frites [V] (173kcal)

Pomme Purée [V/NGI] (113kcal)

Buttered New Potatoes [V/NGI] (106kcal)

Aromatic Couscous with Roasted
Vegetables [VGI/NGI] (124kcal)

Mediterranean Vegetables
[VGI/NGI] (111kcal)

Haricots Verts [V/NGI] (66kcal)

Glazed Carrots [V/NGI] (113kcal)

House Salad [V/NGI] (65cal)



DESSERT SELECTION

CHOOSE 1 DISH FROM THIS SECTION

Crème Brûlée [V/NGI]

Baked vanilla custard, glazed under sugar (274kcal)

Pot au Chocolat [V/NGI]

Classic chocolate mousse
with crème Chantilly (256kcal)

Tropical Fruit Eton Mess [V/NGI]

Meringue, rum cream, pineapple, mango,
papaya, kiwi and passion fruit compote (204kcal)

All served with fruit salad [VGI/NGI] (46kcal)

Hot Selection £21.50 per person

Hot Selection with Dessert £26.95 per person

ULTIMATE SELECTION

CHOOSE TWO DISHES FROM EACH OF THESE SECTIONS

Baguettes | Salads (Section 2)

Hot Dishes (Section 1) | Hot Dishes (Section 2)

Available for Groups of 25+

£26.95 per person

£28.95 per person, including dessert



BREAKS

MORNING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] *(257kcal)*

Bircher Muesli Pot [V] *(202kcal)*

Fruit Salad Pot [VGI/NGI] *(46kcal)*

MID-MORNING BREAKS

Granola Bars [V] *(264kcal)*

Classic Viennoiserie Selection [V] *(373kcal)*

Madeleines [V] *(269kcal)*

AFTERNOON BREAKS

Savoury Viennoiserie [V] *(470kcal)*

Chocolate & Hazelnut Madeleines [V] *(251kcal)*

Canelé [V] *(131kcal)*

SERVED WITH COFFEE &
A SELECTION OF TEAS

One Break £4.50 per person

Two Breaks £8.50 per person

Three Breaks £10.95 per person

SUPPER SNACKS

Scotch Eggs

Breaded Plaice Goujons & Chips

Tomato, Mozzarella & Basil Pizza [V]

Frankfurt Sausage Deli Dog

Baked Potato Rarebit

Tomato & Garlic Sausage Rolls [VGI]

Goats Cheese & Spinach Quiche [V]

Black Pudding Sausage Rolls

Pastrami Roll

Steak Hache & Emmental Sliders

Truffle & Thyme Breaded Macaroni & Cheese [V]

Choice Of Two £7.95 per person

Choice Of Four £14.95 per person

Choice Of Six £22.50 per person

Choice Of Eight £27.95 per person





FOOD MENUS

HAND HELD SNACKS & BOWL FOOD

Toulouse Sausage, Pommes Puree & Onion Jus *(172kcal)*

Tuna Niçoise Salad [NGI] *(260kcal)*

White bonito tuna, green beans, soft boiled egg, new potatoes, olives and tomatoes

Corn-fed Chicken Milanese [NGI] *(263kcal)*

Brioche crumbed corn fed chicken breast, green bean, tomato and kale salad, Parmesan and truffle dressing

Mediterranean Crêpes [VGI/NGI] *(47kcal)*

Baked ratatouille wrapped in chickpea pancakes and glazed under vegan style feta and Parmesan

Frankfurter Hot Dog in Brioche Sub Roll *(114kcal)*

Boeuf Bourguignon Pasty [V] *(509kcal)*

Breaded Plaice Goujons & Pommes Frites *(191kcal)*

Bacon Rolls *(482kcal)*

Choice of Three £14.50 per person

Choice of Four £17.95 per person

Choice of Five £21.50 per person

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche
Plum & Fig chutney *(323kcal)*

Endive, Roquefort & Walnut Salad [V/NGI] *(301kcal)*

Pastrami & Celeriac Slaw on Toasted Baguette *(122kcal)*

Smoked Salmon Roses on Rye Bread, Dill Crème Fraîche *(230kcal)*

Smoked Mackerel Pate & Beetroot Crostini *(219kcal)*

Breton Soupe de Poisson, Rouille, Gruyère & Croutons *(137kcal)*

Goats Cheese & Spinach Quiche [V] *(160kcal)*

Mini Baked Potato, Vegan Style Feta & Chives [VGI/NGI] *(255kcal)*

Truffle & Parmesan Arancini Balls *(298kcal)*

Choice Of Two £7.50 per person

Choice Of Four £14.50 per person

Choice Of Six £20.95 per person

Choice Of Eight £26.95 per person





À LA CARTE MENU

PRICES PER PERSON

BREAKFAST

Continental Breakfast *(168kcal/100g)* £16.95

Full Cooked Breakfast *(434kcal)* £19.95

Breakfast Rolls £6.95

Sausage *(591kcal)*, bacon *(482kcal)* or egg *(322kcal)*

LUNCH

Enjoy our classic dining experience in Goram & Vincent, with your individual choices from our seasonal à la carte menu, for group sizes up to 12.

EXTRAS

BBQ MENUS

From £34.00
INCLUDING A CHOICE OF SALADS *(34kcal)*

CHEESE BOARDS

From £21.95
FOR FOUR TO SHARE *(2,424kcal)*

WINE TASTINGS

From £19.95 per person
INCLUDING A SELECTION OF THREE WINES



