



Hotel
du Vin

One Devonshire Gardens

PRIVATE DINING MENUS



DRINKS PACKAGES

Package prices per person

Crémant £24.95

A glass of Fiol, Veneto, Italy, ½ bottle of house wine
½ bottle of still or sparkling mineral water



Classic £34.95

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



Premium £39.95

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



Prestige £47.95

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



Bucket of Beers £116

Including 24 bottles of beer

Soft drinks package available on request

CANAPÉS MENU

VEGAN CANAPÉS

Pickled Beetroot

Vegan cream cheese, orange

Crispy Spiced Cauliflower

Siracha vegan mayonnaise

Compressed Watermelon, Vegan Feta & Mint

VEGETARIAN CANAPÉS

Gruyere Cheese Gougères

Pea & Spring Onion Arancini

Tomato chutney

Broad Bean & Feta Fritter

Ricotta

Goats Cheese Bon Bon

Fig chutney



CANAPÉS MENU

MEAT CANAPÉS

Confit Duck Spring Roll

Date emulsion

Coronation Popcorn Chicken

Mango salsa

Smoked Duck

Orange cream cheese, crostini

Chicken Liver Parfait Mousse

Brioche crouton, apple gel

Campbells Gold Beef Tartare

Smoked egg yolk emulsion, croustade

Spiced Lamb & Pistachio

Riatta

FISH CANAPÉS

Smoked Scottish Salmon

Caviar, blini, bronze fennel

Teriyaki Salmon Skewer

Aioli

Devilled Quails Egg

Caviar, chive

Smoked Haddock Croquette

Dill mayonnaise

Sesame Tempura Prawn

Wasabi mayonnaise

Mackerel & Pickled Cucumber Tart

Lemon aioli

3 Canapés £12 per person | 4 Canapés £15 per person

5 Canapés £18 per person | 6 Canapés £21 per person

(Minimum of 3 canapés)



PRESTIGE MENU

Dressed West Coast Crab

Pickled mooli, cucumber and apple salad

Marbled Game, Thyme & Juniper Terrine

Celeriac remoulade, pickled walnut ketchup

Roast Ayrshire Beetroot

Whipped goats cheese, hazelnut dressing



Royal Deeside Estates Venison Loin

Pickled red cabbage, roast beetroot, beetroot purée, walnuts, blueberries, red wine jus

Poached North Sea Halibut

Lemon fondant potato, asparagus, smoked mussel sauce

Roast Dry Aged Beef Fillet

Fondant potato, sticky red cabbage, heritage carrots, truffle and madeira jus (£8 Supp)

Saffron & Sun Blushed Tomato Arancini

Tomato and basil sauce, watercress salad



Salted Caramel Chocolate Delice

Caramelised banana, chocolate and peanut sorbet

Selection of British & European Cheeses

Fig chutney, quince jelly, sour dough crackers

Lemon Meringue Pie

Poached orange and basil

£59.99 per person

PREMIUM MENU

Burrata

Compressed melon, pomegranate, almond and pickled onion dressing

Citrus Cured Scottish Sea Trout

Crème fraîche, radish, pickled kohlrabi

Chicken Liver Parfait

Pistachio crumb, plum chutney, toasted brioche



Roast Rump of Lamb

Dauphinoise potatoes, fine beans, broad bean and mint jus

Roast Dry Aged Sirloin of Beef

Dauphinoise potatoes, bacon wrapped green beans,
red wine jus (*£5 Supp*)

Poached Cod Fillet

Pesto crushed potatoes, caramelized baby onions,
warm tartare sauce

Pumpkin and Sage Ravioli

Hazelnuts, pumpkin seeds, herb oil



Tonka Bean Crème Brûlée

Strawberries, shortbread

Lime Cheesecake

Mango purée, mango salsa, passionfruit sorbet

White Chocolate Panna Cotta

Poached cherries, ginger biscuits

£54.99 per person





CLASSIC MENU

Crispy Haggis Bon Bons

Potato purée, pickled turnip, whiskey jus

Cauliflower & Mull Cheddar Soup

Focaccia croutons, herb oil

Atlantic Prawn Cocktail

Shredded lettuce, tomato, cucumber, marie rose sauce



Breast of Free Range Chicken

Stuffed with Mushroom & Tarragon

Mashed potato, caramelised roscoff onion, chasseur jus

Roast Loin of Pork

Mustard mashed potato, sauerkraut, braised carrot, red wine jus

Poached Sea Trout Fillet

Lemon and chive potatoes, tenderstem broccoli,
tomato and saffron sauce

Grelot Onion & Corra Linn Risotto

Herb and rocket salad



Sticky Toffee Pudding

Caramel sauce, vanilla ice cream

Salt Baked Pineapple

Passionfruit, mango, coconut sorbet

Lemon Posset

White chocolate crumb, lavender meringues

£49.99 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. 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.