

Hotel
du Vin

One Devonshire Gardens

FESTIVE Menu

CHICKEN LIVER PARFAIT

Pistachio crumb, fig chutney, toasted brioche

PUMPKIN & PARMESAN VELOUTÉ

Toasted pumpkin seeds, herb oil

NORTH ATLANTIC PRAWN COCKTAIL

Tiger prawn, Marie Rose sauce, sourdough bread

GOATS CHEESE & TRUFFLE MOUSSE

Roast Ayrshire beetroot, hazelnut granola

FREE RANGE ROASTED TURKEY BALLOTINE

Pistachio and pancetta stuffing, roast celeriac, celeriac purée, sprout tops,
pickled cranberries, roast potatoes, red wine jus

WILD INVERNESS-SHIRE VENISON

Pickled red cabbage, roast butternut squash, squash purée, walnuts, blueberry jus

28 DAY AGED RIBEYE STEAK (£8 Sup) OR

28 DAY AGED FILLET STEAK (£10 Sup)

French fries, pancetta salad, pepper sauce

POACHED NORTH SEA COD FILLET

Creamed spinach, parsnip purée, saffron and vanilla sauce

CANNELLINI BEAN, MASCARPONE & CHARD STEW

Parmesan, pickled lemon, herb oil

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

STICKY TOFFEE PUDDING

Caramel sauce, vanilla bean ice cream

WARM DARK CHOCOLATE TART

Pistachio, cherry sorbet

SELECTION OF BRITISH & CONTINENTAL CHEESE

Chutney, oatcakes and biscuits

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. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further
information
on allergens
please scan
here.

HOTELDUVIN.com