



A MERRIE CHRISTMAS

Hotel
du Vin
& Bistro



**CELEBRATE
IN STYLE**

THE FESTIVITIES



Celebrate the festive season with our delicious 3 course celebrations menu. Available for lunch and dinner in our charming Bistro du Vin either as a sit down meal or for a more informal get together it can be served as buffet or bowl style. To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

CELEBRATIONS MENU

FROM £39.95 per person

20TH NOVEMBER – 24TH DECEMBER

A FESTIVE REASON TO GET TOGETHER

FROM £59.95 per person

Includes a welcome glass of Prosecco, ½ a bottle of house wine and bottled water. Minimum of 8 guests.

CURRIED PARSNIP SOUP (VGI)

Coriander yoghurt (179kcal)

CHICKEN LIVER PARFAIT

Plum and figgy chutney, served with brioche toast (329kcal)

CLASSIC PRAWN COCKTAIL

Iceberg, pink grapefruit and avocado (361kcal)

SPICED PICKLED BEETROOT & STILTON SALAD (V)

Blue cheese, endive, sourdough croutons and sweet mustard dressing (555kcal)

ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings (603kcal)

DAUBE OF BEEF PROVENÇALE

Pommes purée, pancetta, mushrooms and glazed baby onions (585kcal)

PAN-FRIED COD

Lentils, winter root vegetables and cavolo nero (569kcal)

GNOCCHI À LA PARISIENNE (VGI)

Gnocchi, wild mushrooms, mornay and black truffle sauce (827kcal)

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI)

WARM STICKY FIGGY PUDDING (V)

Cherry compote and crème fraîche (282kcal)

'ORLADO' VALRHONA CHOCOLATE TERRINE (VGI)

Cherry compote and crème fraîche (749kcal)

PEAR & GINGERBREAD TRIFLE (V)

Poached pears, gingerbread, custard and vanilla cream (559kcal)

ASSIETTE DE FROMAGE

Selection of artisan cheese, served with biscuits, chutney and fruit (606kcal)

CRACKERS, MINCE PIES, TEA & COFFEE (V) (321kcal)

THE REFRESHMENTS



CELEBRATION DRINKS PACKAGES

It really is the most wonderful time of the year and there is no better time to raise a glass to celebrate the season.

Our drinks packages are an ideal addition to your gathering, with something to suit all tastes and occasions.

PRESTIGE DRINKS PACKAGE | £38.95

A glass of Lanson Père et Fils Champagne, ½ bottle of wine from the Sommelier's choice of prestige wines, ½ bottle of water

PREMIUM DRINKS PACKAGE | £29.95

A glass of house Champagne, ½ bottle of wine from the Sommelier's choice of premium wines, ½ bottle of water

CLASSIC DRINKS PACKAGE | £19.95

Glass of Prosecco, ½ bottle of house wine, ½ bottle of water

CELEBRATIONS DRINKS PACKAGE | £12.95

½ bottle of house wine, ½ bottle of water

BUCKET OF BEERS | £99.95

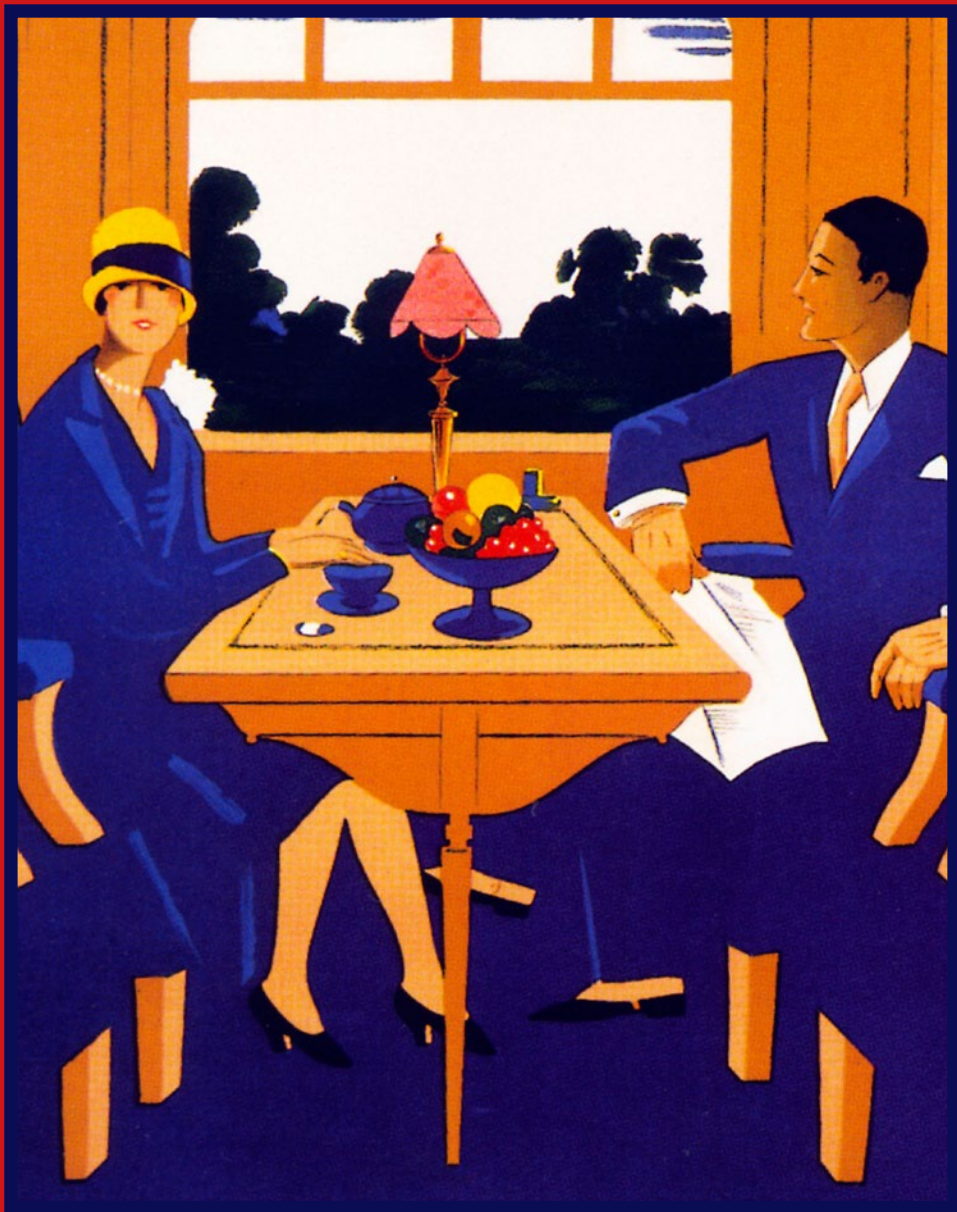
Including 24 bottles of beer

BUCKET OF SOFT DRINKS

6 bottles at £15.95 | 12 bottles at £29.95

Schweppes Lemonade 200ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml, Fever-Tree Ginger Beer 200ml, Fever-Tree Sicilian Lemonade or British Apple 275ml, Coca-Cola 330ml, fruit juices 175ml

THE TEA PARTY



DELIGHTFUL AFTERNOON TEA

A classic afternoon tea with a festive twist!
Mince pies, cakes, scones, seasonal sandwiches
and delicious savouries served with your
choice of tea and a glass of Champagne.

£39.95 per person

*20TH NOVEMBER – 24TH DECEMBER
DURING THE WEEKEND*

FINGER SANDWICHES

CROXTON MANOR CHEESE & PICKLE malted loaf (144kcal)

TURKEY, CRANBERRY & STUFFING white tin loaf (59kcal)

CUCUMBER & MINT white tin loaf (48kcal)

SMOKED SALMON & CREAM CHEESE rye (214kcal)

EGG & CRESS mini brioche roll (160kcal)

SCONES

PLAIN & FRUIT SCONES

Served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

SELECTION OF CAKES

MISTLETOE TEA STOLLEN LOAF (90kcal)

CHRISTMAS TREE CHOCOLATE DELICE (94kcal)

BUCKS FIZZ CLEMENTINE GIN CHEESECAKE (86kcal)

SANTA'S BELT CRANBERRY FASHION ECLAIR (171kcal)

STICKY FIG PORT PUDDING (129kcal)

SPECIAL DIETARY AFTERNOON TEAS ALSO AVAILABLE

THE FESTIVE STAY



THE FULL CHRISTMAS PACKAGE

Make this Christmas one to remember and treat yourself to a festive getaway with Hotel du Vin. Let us take care of you, so you can just sit back, relax and soak up the magic of Christmas.

24TH DECEMBER

A festive welcome at Hotel du Vin starts with a warming glass of mulled wine. Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

25TH DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

26TH DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps it's an ideal opportunity to head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

27TH DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

2 NIGHT PACKAGE FROM £879 per room

3 NIGHT PACKAGE FROM £1,235 per room

4 NIGHT PACKAGE FROM £1,560 per room

Arriving on the 24th December, based on two people sharing a room

THE MAIN EVENT



CHRISTMAS DAY LUNCH

Invite everyone to get together and celebrate in style over a 4 course Christmas Day lunch. The best meal of the year!

CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE

£129.95 per person | £64.95 per child (5-11 years)

Under 5 years of age eat free | Seating Times 12:30-3:30pm

JERUSALEM ARTICHOKE SOUP (V)

Truffle crème fraîche (397kcal)

MARBLED GAME TERRINE

Spiced fig chutney (395kcal)

WHISKY CURED SALMON

Orange, shallot and watercress salad, served with treacle soda bread (361kcal)

BETROOT & CREAM CHEESE TERRINE (VGI)

Houmous, pickled red onion, pomegranate and flat bread (448kcal)

GIN & TONIC SORBET (46kcal) (VGI)

ROAST FREE RANGE TURKEY

Served with traditional trimmings (872kcal)

BEEF WELLINGTON

Beef fillet wrapped in mushroom duxelles, spinach crêpe and golden puff pastry (1,350kcal)

PAN-FRIED TURBOT

Potato rosti, baby leeks, avruga caviar and herb veloute (428kcal)

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)

Celeriac purée and vegan jus (810kcal)

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI)

WARM STICKY FIGGY PUDDING

Red wine and toffee sauce, vanilla ice cream (597kcal)

POIRE BELLE HÉLÈNE SUNDAE (1,254kcal) (VGI)

TARTE AU CITRON

Raspberry sorbet (989kcal)

ASSIETTE DE FROMAGE

Selection of artisan cheese, served with biscuits, chutney and fruit (606kcal)

CRACKERS, MINCE PIES, CLEMENTINES, TEA & COFFEE (321kcal)

THE HOGMANAY PARTY



BRING IN THE NEW YEAR IN STYLE

HOGMANAY PACKAGE

FOR TWO PEOPLE INCLUDING

See out the year with a celebratory 3 course dinner from our seasonal à la carte menu, a glass of Champagne, overnight accommodation and our delicious Breakfast du Vin.

FROM £922 per room based on a 2-night min. stay

HOGMANAY DINNER

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us in Bistro du Vin, where we are offering our seasonal à la carte menu, along with some decadent dishes on our specials menu, if you want to use the occasion as an excuse to really indulge your senses!

HOGMANAY PACKAGE:

50% non-refundable deposit is required at time of booking.

The remaining balance is required a month before check in.

This rate is non-refundable and non-transferable.

THE AFTER PARTY



LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, we'll be carrying on into the New Year.

Enjoy an event and dining with all the trimmings from our celebrations menu or buffet menus.

The Christmas season isn't over just yet!

£39.95 per person
3RD JANUARY – 31ST JANUARY

THE SMALL PRINT

Please note dishes may be subject to changes, pending the availability of seasonal supplies. For special dietary requirements or allergy information, please speak with a member of our team before ordering. 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.

For further information on allergens please scan here.



Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the bistro is food only, no entertainment will be provided. Menu choices will be required a minimum of 7 days prior. Deposit due within 14 days of making booking and full payment due at least 7 days prior. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at HOTELDUVIN.com. All details are correct at the time of going to print.

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

THE GIFT CARD

Treat someone to a little luxury with a gift card or choose
a perfectly tailored experience with a gift voucher.

To purchase your gift card or experience please visit
HOTELDUVIN.com



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