



Graduation Menu



3 COURSES | £52.95
INCLUDING A GLASS OF CHAMPAGNE

Hors D'oeuvres

SOUPE AU PISTOU [VGI]

Provençal vegetable soup (328kcal)

TARTARE DE BOEUF

Finely chopped beef, capers, gherkins and shallots
with Burford Brown egg yolk (480kcal)

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche (595kcal)

SAUMON FUMÉ

John Ross Scottish smoked salmon, treacle soda bread and
fromage blanc (328kcal)

JAMBON IBÉRIQUE & MELON CHARENTAIS

Iberico ham and Charentais melon, sherry and
shallot vinaigrette (155kcal)

QUICHE AU CRABE ET AU GRUYÈRE

Dorset crab and Gruyère quiche with chicory,
parsley and caper salad (610kcal)

LANGOUSTINES À LA PROVENÇALE

Sautéed scampi in a tomato and pastis sauce
with sourdough (312kcal)

Plats Principaux

ENTRECÔTE AU POIVRE 300G £5.95 supplement ♦

Rib-eye steak, peppercorn sauce (928kcal)

POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato
and pepper sauce (1,055kcal)

CÔTE DE PORC CORDON BLEU

Pork chop cordon bleu, celeriac remoulade (691kcal)

POISSON DU MARCHÉ ENTIER

Market fish on the bone

TRUITE À LA GRENOBLOISE

Seared trout, brioche croutons, fine beans, lemon,
capers and beurre noisette (641kcal)

POIVRONS PIÉMONTAIS [VGI]

Piedmontese peppers topped with plant-based stracciatella
on tomato, basil and pine nut couscous (387kcal)

SALADE MAISON [VGI] (119kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts
Additions: Chicken (628kcal) / Tiger prawns (70kcal) /

Plant-based halloumi [VGI] (260kcal) Choice of topping included ♦

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal)

VALRHONA POT DE CHOCOLAT [VGI]

Chantilly cream (643kcal)

PAVLOVA AUX FRUITS D'ÉTÉ [V]

Summer fruit pavlova (202kcal)

TARTE AU CITRON [V]

Raspberry sorbet (696kcal)

GLACES ET SORBETS [VGIA] (34kcal)

A selection of ice cream and sorbets, please speak
with your server for today's selection of flavours

ASSIETTE DE FROMAGES £2.95 supplement per person ♦

Artisan cheese, biscuits and chutney (487kcal)

♦ *Supplement Applies* Supplements apply to some dishes, as indicated.

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.



For further
information
on allergens
please scan
here.

HOTELDUVIN.com