

GORAM VINCENT

AVON GORGE

PRIX FIXE

2 COURSES 24.95 PER PERSON | 3 COURSES 29.95 PER PERSON

Add a 175ml glass of house wine or bottle of beer 3.50

STARTERS

CURRIED PARSNIP SOUP Coriander yoghurt (169kcal) (VGI)

SPICED BUTTERNUT SQUASH Orzo, vegan feta, pumpkin seed dukkha, crispy sage (132kcal) (VGI)

CHICKEN LIVER PARFAIT Plum and figgy chutney, brioche toast (578kcal)

MAINS

ROAST FREE RANGE TURKEY BALLOTINE Served with all of the traditional trimmings (779kcal)

PAVE OF COD Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime (330kcal)

CELERIAC STEAK Caper and golden raisin dressing, wild mushrooms, cavolo nero, crispy enoki (292kcal) (VGI)

DESSERTS

"ORIADO" VALRHONA CHOCOLATE TERRINE Armagnac soaked prune D'agen, crème Chantilly (458kcal) (VGI)

PEAR & GINGERBREAD TRIFLE Poached pears, gingerbread, custard, vanilla cream (525kcal)

SELECTION OF CHEESE Biscuits and chutney (448kcal) Supplement 3.00

Supplement apply to some dishes.

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