



Hotel  
du Vin  
& Bistro



## *What's on this* CHRISTMAS

### CELEBRATIONS MENU

Discover indulgent festive dining designed for joyful gatherings.

### CELEBRATIONS DRINKS PACKAGES

Raise a glass to the festive season with our curated drinks packages.

### DELIGHTFUL AFTERNOON TEA

For a festive twist on a timeless tradition, enjoy elegant tiers of seasonal treats with our indulgent afternoon tea.

### FESTIVE LUNCHES

Long, leisurely Sundays begin with delicious festive lunches perfect for gathering with family and friends.

### CHRISTMAS RETREAT

A Christmas break to remember. 2, 3 & 4 night packages.

### CHRISTMAS DAY

Four indulgent courses with all the trimmings, including Champagne.

### NEW YEAR'S EVE

Say goodbye to 2026 in style with a decadent dinner. Why not make it a stop over too?

### LATE CHRISTMAS GATHERING

For those who are unable to celebrate in December.

### GIFT VOUCHERS

Our gift cards can be used for a city break, a memorable meal and more.



## *Let the* **CELEBRATIONS** *Begin*

Celebrate the festive season with family, friends and colleagues over our delicious three-course Celebrations Menu. Available for both lunch and dinner, this versatile dining experience can be enjoyed as a relaxed sit-down meal or reimagined for a more informal gathering as Festive Bites.

For a truly special occasion, elevate your event by dining in one of our stylish private rooms, perfect for creating a memorable festive celebration.

### **CELEBRATIONS MENU**

*FROM £37.50 TO £47.50 per person*

*18<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER*

### **RAISE A GLASS**

*A FESTIVE REASON TO GET TOGETHER*

*FROM £57.50 TO £67.50 per person*

Elevate your celebration with a welcome glass of Champagne,  
½ a bottle of house wine and mineral water.

*Minimum of 8 guests.*





## CELEBRATIONS MENU

*JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (VGI)*

*HAM HOCK TERRINE*

Sauce gribiche and pickled mustard seeds

*CLASSIC PRAWN COCKTAIL*

Iceberg, pink grapefruit and avocado

*FOURME D'AMBERT, PEAR & ENDIVE SALAD*

Sweet mustard dressing

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*ROAST FREE RANGE TURKEY BALLOTINE*

Served with all of the traditional trimmings

*DAUBE OF BEEF PROVENÇAL*

Pommes purée, pancetta, mushrooms and glazed baby onions

*PAVÉ OF COD*

Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime

*CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)*

Celeriac purée, vegan jus

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

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*"ORIADO" VALRHONA CHOCOLATE TERRINE (VGI)*

Cherry compote, crème Chantilly

*SEMIFREDDO CHEESECAKE (V)*

Clementine and campari syrup

*WARM STICKY FIGGY PUDDING (V)*

Red wine and toffee sauce, vanilla ice cream

*SELECTION OF CHEESES*

Served with biscuits, chutney, celery and grapes



## CELEBRATIONS DRINKS PACKAGES

When the year draws to a close, there's no finer time to come together, celebrate the season, and raise a glass in good company.

Our festive drinks packages are the perfect accompaniment to your celebration, offering something to suit all tastes and occasions.

### *PRESTIGE DRINKS PACKAGE | £42.95*

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

### *PREMIUM DRINKS PACKAGE | £35.95*

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

### *CLASSIC DRINKS PACKAGE | £31.95*

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

### *CRÉMANT DRINKS PACKAGE | £19.95*

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

### *BUCKET OF BEERS | £110*

Including 24 bottles of beer

### *BUCKET OF SOFT DRINKS*

*6 bottles at £18.95 | 12 bottles at £34.95*

Schweppes Lemonade, Fever-Tree Ginger Beer, Sparkling Elderflower Fever-Tree,  
Fever-Tree Sicilian Lemonade, Coca-Cola 330ml, or fruit juices



## DELIGHTFUL AFTERNOON TEA



A festive spread of mince pies, cakes, handmade scones, seasonal sandwiches and savouries, perfectly paired with your choice of tea.

*£34.95 per person*

*18<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER*

### SAVORY BITES

*TURKEY & CRANBERRY*

*Pain d'epi*

*PIGS IN BLANKETS SAUSAGE ROLL*

*SEVERN & WYE SMOKED SALMON  
& CHIVE CREAM CHEESE*

*Brioche roll*

*RATATOUILLE & VEGAN STYLE FETA TART*

### SCONES

*PLAIN & FRUIT SCONES*

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

### A SELECTION OF CAKES & DESSERTS

*CRÈME BRÛLÉE*

*STICKY FIG PORT PUDDING*

*MINCE PIE*

*CHRISTMAS TREE CHOCOLATE DELICE*

*Special dietary afternoon teas also available*



## FESTIVE LUNCHES

A delicious way to ease into the festive season  
with our indulgent Sunday lunches.

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### FESTIVE SUNDAY LUNCH

A much-loved Sunday tradition, brought to life with a festive twist.  
Begin with a festive market table of starters, before moving on to  
classic dishes, hearty roasts and indulgent desserts.

*EVERY SUNDAY FROM 22<sup>ND</sup> NOVEMBER – 20<sup>TH</sup> DECEMBER*

*£34.95 per person*

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### BOXING DAY LUNCH

A chance to wind down after Christmas.  
Enjoy a lavish and leisurely feast for lunch.

*SATURDAY 26<sup>TH</sup> DECEMBER*

*£34.95 per person*

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### NEW YEAR'S DAY LUNCH

Begin the New Year with a relaxed and indulgent lunch to savour.

*FRIDAY 1<sup>ST</sup> JANUARY*

*£34.95 per person*



*The Ultimate*  
CHRISTMAS  
RETREAT

Celebrate Christmas the Hotel du Vin way.  
Champagne, festive dining and a beautifully restful stay.

### 24<sup>TH</sup> DECEMBER

A festive welcome at Hotel du Vin starts with a warming glass of Champagne. 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.

### 25<sup>TH</sup> 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 and a Christmas gift. To whet your appetite, the full menu is ready for your enjoyment on the next page...

### 26<sup>TH</sup> DECEMBER

Extending your stay for another night? Then you're in for a day of pure relaxation or perhaps 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.

### 27<sup>TH</sup> DECEMBER

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

*2 NIGHT PACKAGE FROM £735 per room*

*3 NIGHT PACKAGE FROM £995 per room*

*4 NIGHT PACKAGE FROM £1,185 per room*

*Arriving on the 24<sup>th</sup> December,  
based on two people sharing a room*



## CHRISTMAS DAY *at Hotel du Vin*

Invite everyone to get together and celebrate in style over four exquisite courses and a glass of Champagne to toast the best day of the year!

### CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE

£134.95 per person | £69.95 per child (5-11 years)

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

#### *GOUGÈRE*

Baked savoury choux buns, Gruyère cheese sauce

#### *RATATOUILLE & VEGAN STYLE FETA TART (VGI)*

#### *CELERIAC, HAZELNUT & TRUFFLE SOUP (VGI)*

Apple crisp and croutons

#### *GAME & PRUNE TERRINE*

Cornichons, toasted pain de campagne

#### *CRISPY COD*

Red cabbage and apple slaw, coriander yoghurt

#### *MULLED WINE, POACHED PEAR, ENDIVE & STILTON SALAD*

Blue cheese, walnut and sweet mustard dressing

#### *ROAST FREE RANGE TURKEY*

Served with all of the traditional trimmings

#### *FILLET OF BEEF*

Fondant potato, braised spiced carrot, red wine jus

#### *SALMON COULIBIAC*

Caviar beurre blanc

#### *PUMPKIN, BEETROOT, CHESTNUT, FETA WELLINGTON (VGI)*

Wilted spinach, vegan jus

*All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots, parsnips and spiced braised red cabbage (VGI)*

#### *“ORIADO” VALRHONA CHOCOLATE TERRINE (VGI)*

Cherry compote, crème Chantilly

#### *WARM STICKY FIGGY PUDDING (V)*

Red wine and toffee sauce, vanilla ice cream

#### *SELECTION OF CHEESES*

Served with biscuits, chutney, celery and grapes

#### *CHOCOLATE & COTSWOLD IRISH CREAM CRÈMEUX (V)*

#### *CLASSIC SHERRY TRIFLE (V)*

Raspberry, sherry, custard, cream, toasted almonds

#### *CRACKERS, MINCE PIES, CLEMENTINES, TEA & COFFEE*



## NEW YEAR'S EVE *A Night of Indulgence*

Dine decadently from our seasonal à la carte,  
with a few indulgent surprises.

### NEW YEAR'S EVE DINNER

Celebrate the year's end in style at Bistro du Vin. Enjoy our seasonal à la carte menu, elevated with a selection of decadent specials. The perfect excuse to savour, indulge and toast to what's to come.

### NEW YEAR'S EVE PACKAGE

See out the year with an elegant five-course tasting menu complete with wine pairings, and an indulgent overnight stay, with a leisurely Breakfast du Vin to start the New Year.

*FROM £354 per room  
based on two people sharing a room*



## 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!

*4<sup>TH</sup> JANUARY – 31<sup>ST</sup> JANUARY*

*£37.50 per person*

### *THE SMALL PRINT*

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 pre orders and full payment required 14 days prior. Multiple forms of payment will not be accepted – one payment per party. All our prices include VAT. 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](http://HOTELDUVIN.com).

All details are correct at the time of going to print.

# GIFT VOUCHERS

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 our website.

*HOTELDUVIN.COM/CHRISTMAS-2026*

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*HOTEL DU VIN & BISTRO BIRMINGHAM*  
*events.birmingham@hotelduvin.com | 01217 943 005*

*All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. See website for full T&Cs.*

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. For further information on allergens please scan here.

