CHRISTMAS CELEBRATIONS

Hotel du Vin & Bistro

THE FESTIVITIES

ROBIN.
Erythaca rubecula. (Swainson.)

Celebrate the festive season with our delicious 3 course celebrations menu.
Available for lunch and dinner in our charming Bistro du Vin.
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.

CLASSIC DRINKS PACKAGE

Includes a welcome glass of sparkling wine, ½ a bottle of house wine and ½ a bottle of mineral water, per person.

CELEBRATIONS MENU

SUNDAY TO WEDNESDAY FROM £39.95 per person

THURSDAY TO SATURDAY FROM £44.95 per person

17th November – 24th December

CAULIFLOWER & THYME SOUP (VGI/NGI)
Truffle oil *(398kcal)*

CHICKEN LIVER PARFAIT
Plum and figgy chutney, served with brioche toast *(751kcal)*

WHISKY CURED SALMON
Orange, shallot and watercress salad, served with soda bread *(361kcal)*

SPICED PICKLED BEETROOT & STILTON SALAD
Blue cheese, endive, sourdough croutons and sweet mustard dressing *(468kcal)*

ROAST FREE RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings *(872kcal)*

DAUBE OF BEEF PROVENÇALE (NGI)
8 hour braised beef, celeriac purée and glazed baby onions *(774kcal)*

PAN SEARED COD & WINTER RATATOUILE (NGI)
Roasted root vegetables with lemon and herb veloute *(932kcal)*

BUTTERNUT SQUASH, CAVALO NERO & SAGE RISOTTO (VGI)
Basil and chestnut pesto *(631kcal)*

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

WARM STICKY FIGGY PUDDING
Red wine and toffee sauce, vanilla ice cream *(597kcal)*

CHOCOLATE ORANGE CRÈMEUX (VGI/NGI)
Orange sorbet *(748kcal)*

PEAR & GINGERBREAD TRIFLE
Poached pears, gingerbread, custard and vanilla cream *(647kcal)*

ASSIETTE DE FROMAGE
Selection of artisan cheese, served with biscuits, chutney and fruit *(606kcal)*

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

Menu may be subject to change due to supplier availability.

THE DRINKS PARTY

Let's make this Christmas a social affair, with an abundance of celebrations with your family, friends and colleagues. Our Bar Drinks Party package is ideal for raising a few glasses and celebrating the season.

BAR DRINKS PARTY

Make your selection from our finger food menu.
Choice of four items for groups of 6-8 | Choice of six items for larger groups
The package includes a welcome drink to help get your party into the swing of things!

£34.95 PER PERSON

17TH NOVEMBER – 24TH DECEMBER
Available for minimum group sizes of 6 and up to 60 guests.

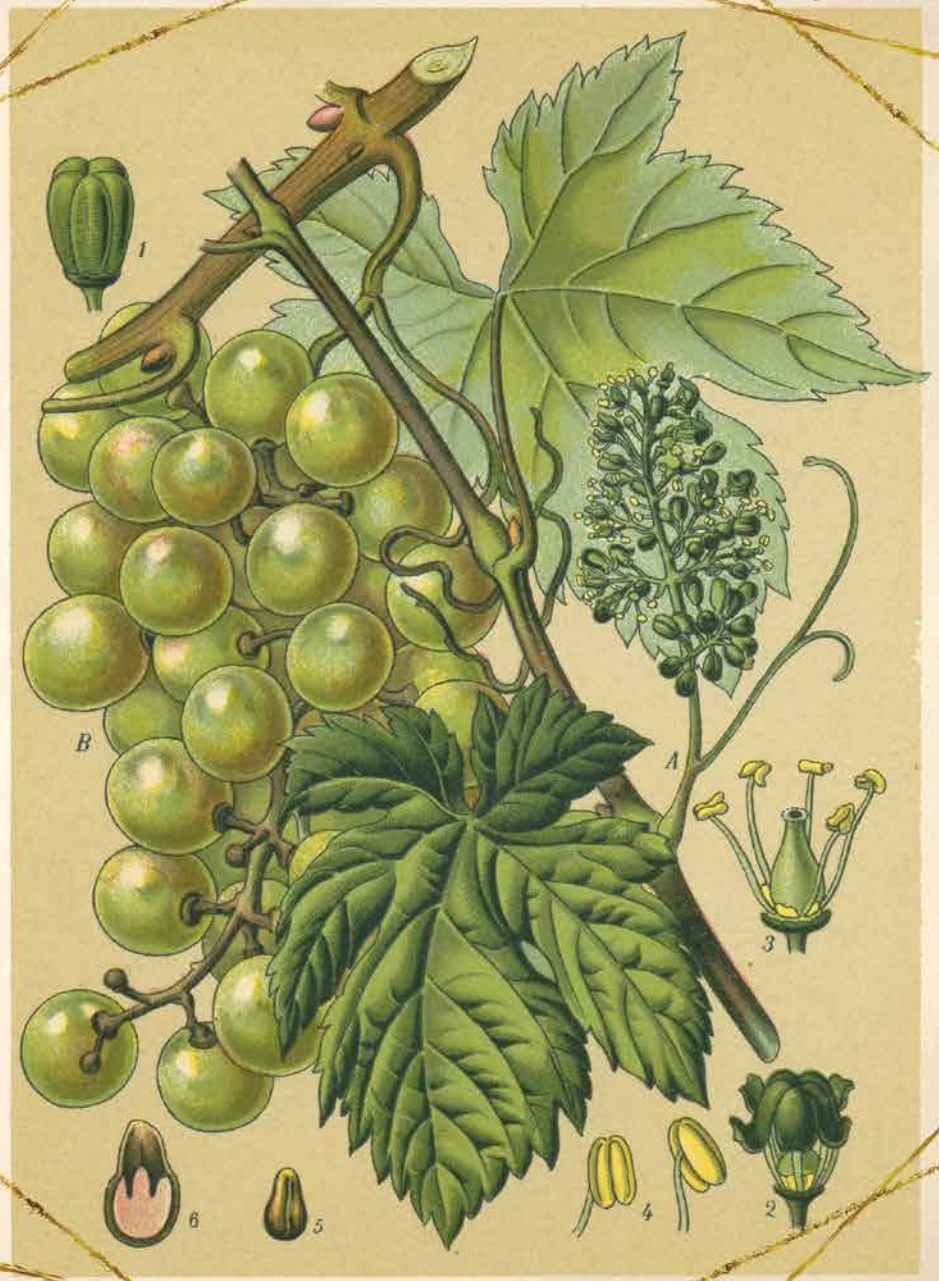
DRINK OPTIONS

GLASS OF CHAMPAGNE OR CLASSIC COCKTAIL
½ BOTTLE OF HOUSE WINE
½ BOTTLE OF MINERAL WATER

FINGER FOOD

SMOKED DUCK BREAST & PICKLED PORTOBELLO
CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE WITH TOMATO CHUTNEY (89kcal)
PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE (145kcal)
WHISKY CURED SALMON, SODA BREAD, CRÈME FRAÎCHE & CHIVES (76kcal)
SMOKED MACKEREL PÂTÉ & BEETROOT CROSTINI (126kcal)
BREADED CAMEMBERT WITH CRANBERRY CHUTNEY (426kcal) (V)
ROAST WINTER VEGETABLE QUICHE (179kcal) (V)
CHEESY TRUFFLE ROAST POTATOES (98kcal) (VGI)

Menu may be subject to change due to supplier availability.



42. **Weinstock**, Vitis vinifera *L.*

A Zweig mit Blüte; B Traube; A, B nat. Gr.; 1 Blütenknospe; 2 Blüte mit abgehobener Krone; 3 Blüte ohne Krone; 4 Staubgefässe; 5 Fruchtknoten; 6 derselbe im Längsschnitt; 1—6 vergr.

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

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

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

CLASSIC DRINKS PACKAGE

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

CELEBRATIONS DRINKS PACKAGE

½ bottle of house wine, ½ bottle of water

BUCKET OF BEERS

BUCKET OF SOFT DRINKS

Schweppes Lemonade or Ginger Beer 200ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml, Coca-Cola 330ml, Eager Juice Orange, Cranberry, Pineapple, Apple or Grapefruit

Pricing available upon enquiry

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.

WITH A GLASS OF CHAMPAGNE

£37.50 PER PERSON

25TH NOVEMBER – 24TH DECEMBER

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)*

(VGIA)

SCONES

PLAIN & FRUIT SCONES
Served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream *(VGIA)*

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)

(VGIA)

Menu may be subject to change due to supplier availability.

SWEETS AND GÂTEAUX

1 Éclairs. 2 Assorted Pastry. 3 Sponge Savoy Cake. 4 Gateau St. Honoré. 5 Simnel Cake. 6 Pancakes. 7 Pyramid Cream.

ARBRES FORESTIERS. — 1. Epicéa (*1 a*, fruit)

THE FESTIVE LUNCH

FESTIVE SUNDAY LUNCH

Enjoy our indulgent festive Sunday lunches throughout the month of December as we get ready for the main event.

Help yourself to the choice of appetisers from our French Market Table, followed by classic dishes, wonderful roasts and delicious desserts.

£36.50 PER PERSON

SUNDAY 3RD, 10TH, 17TH DECEMBER

BOXING DAY LUNCH

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

Help yourself to the choice of appetisers from our French Market Table, all followed by classic dishes, wonderful roasts and delicious desserts.

£39.95 PER PERSON

TUESDAY 26TH DECEMBER

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

On Boxing Day 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.

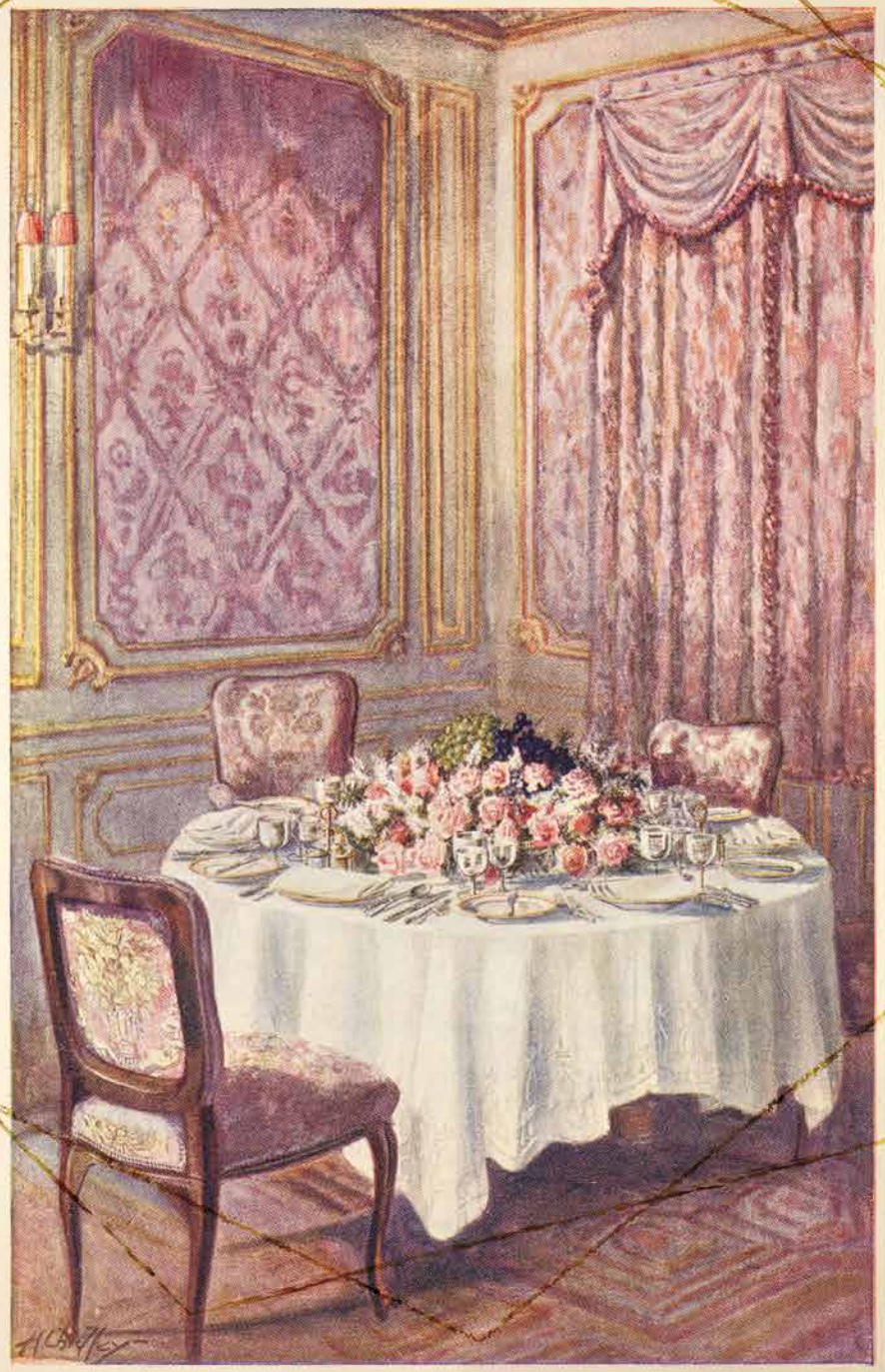
2 NIGHT PACKAGE FROM £830 PER ROOM

3 NIGHT PACKAGE FROM £1170 PER ROOM

4 NIGHT PACKAGE FROM £1445 PER ROOM

2 and 3 night packages for arrival on the 24th December and 4 night package arriving on the 23rd. Based on two people sharing a room.

DINNER TABLE.



The floral decorations are kept low to facilitate conversation.

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

PARSNIP & BRAMLEY APPLE SOUP (VGI)
Truffle oil, apple crisps and croutons *(397kcal)*

SMOKED DUCK BREAST SALAD
Pickled Portobello mushroom, baby spinach and crisp sourdough *(325kcal)*

HOME-CURED SEA TROUT
Cucumbers, dill and yoghurt with salmon roe *(361kcal)*

BEETROOT & CREAM CHEESE TERRINE (VGI)
Houmous, pickled red onion, pomegranate and flat bread *(448kcal)*

GIN & TONIC SORBET (46kcal) (VGI/NGI)

ROAST FREE RANGE TURKEY
Served with traditional trimmings *(872kcal)*

BEEF WELLINGTON
Beef fillet wrapped in mushroom duxelles, spinach, crêpes and golden puff pastry *(1,350kcal)*

ROASTED MONKFISH (NGI)
Creamy curried mussel veloute and wilted spinach *(428kcal)*

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)
Celeriac puree and vegan jus *(810kcal)*

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

WARM STICKY FIGGY PUDDING
Red wine and toffee sauce, vanilla ice cream *(597kcal)*

CHOCOLATE BOMB (VGI/NGI)
Vanilla ice cream, hot chocolate sauce and cherries *(873kcal)*

CLASSIC SHERRY TRIFLE
Raspberry and sherry jelly, custard, cream and toasted almonds *(645kcal)*

ASSIETTE DE FROMAGE
Selection of artisan cheese, served with biscuits, chutney and fruit *(606kcal)*

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

Menu may be subject to change due to supplier availability.

THE NEW YEAR PARTY

NEW YEAR'S EVE STAY PACKAGE

FOR TWO PEOPLE

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

FROM £459 PER ROOM

NEW YEAR'S EVE 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 3 courses and a side dish from 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!

£54.95 PER PERSON

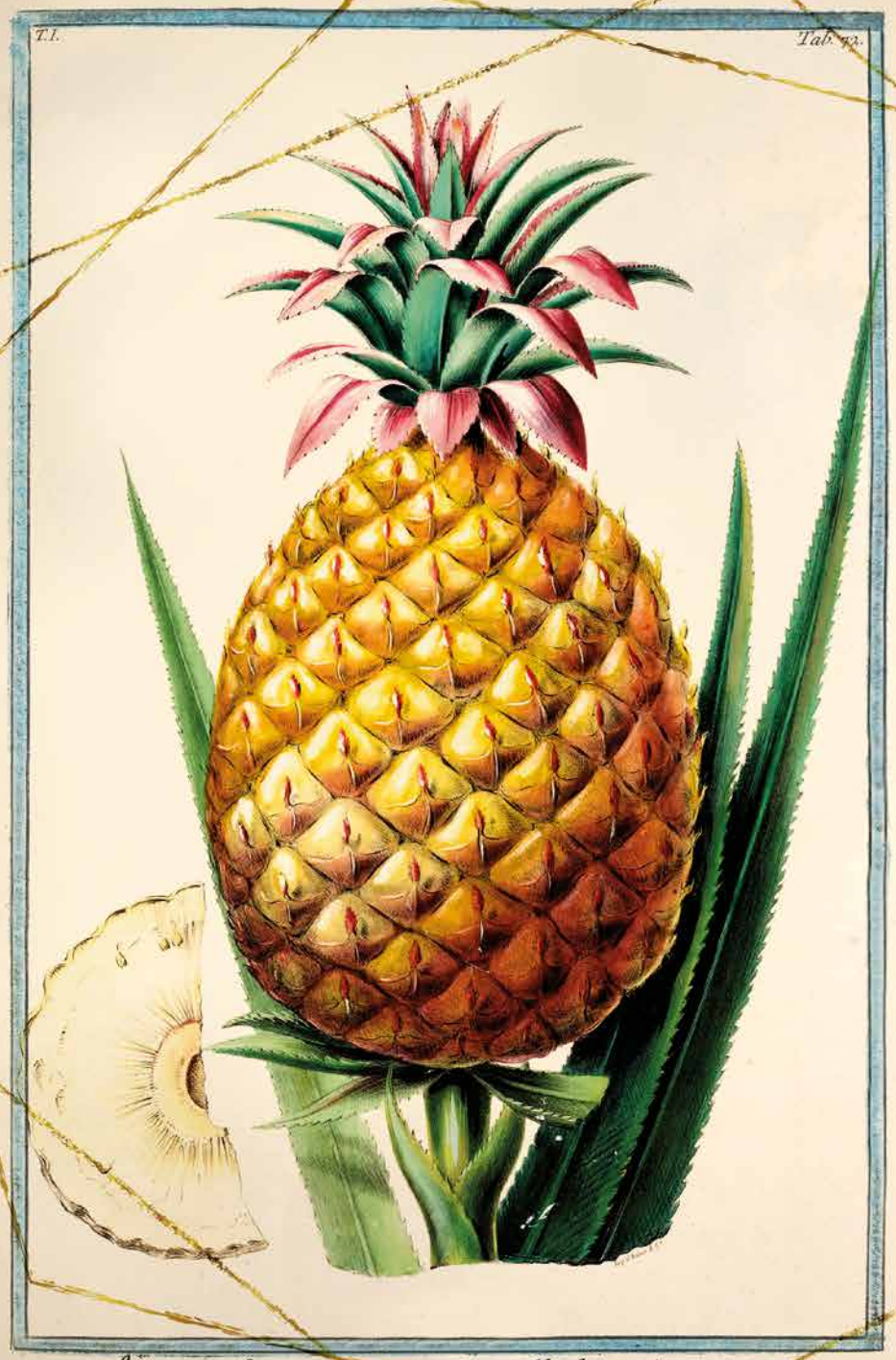
Supplements apply to certain dishes

NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch and a glass of Champagne.

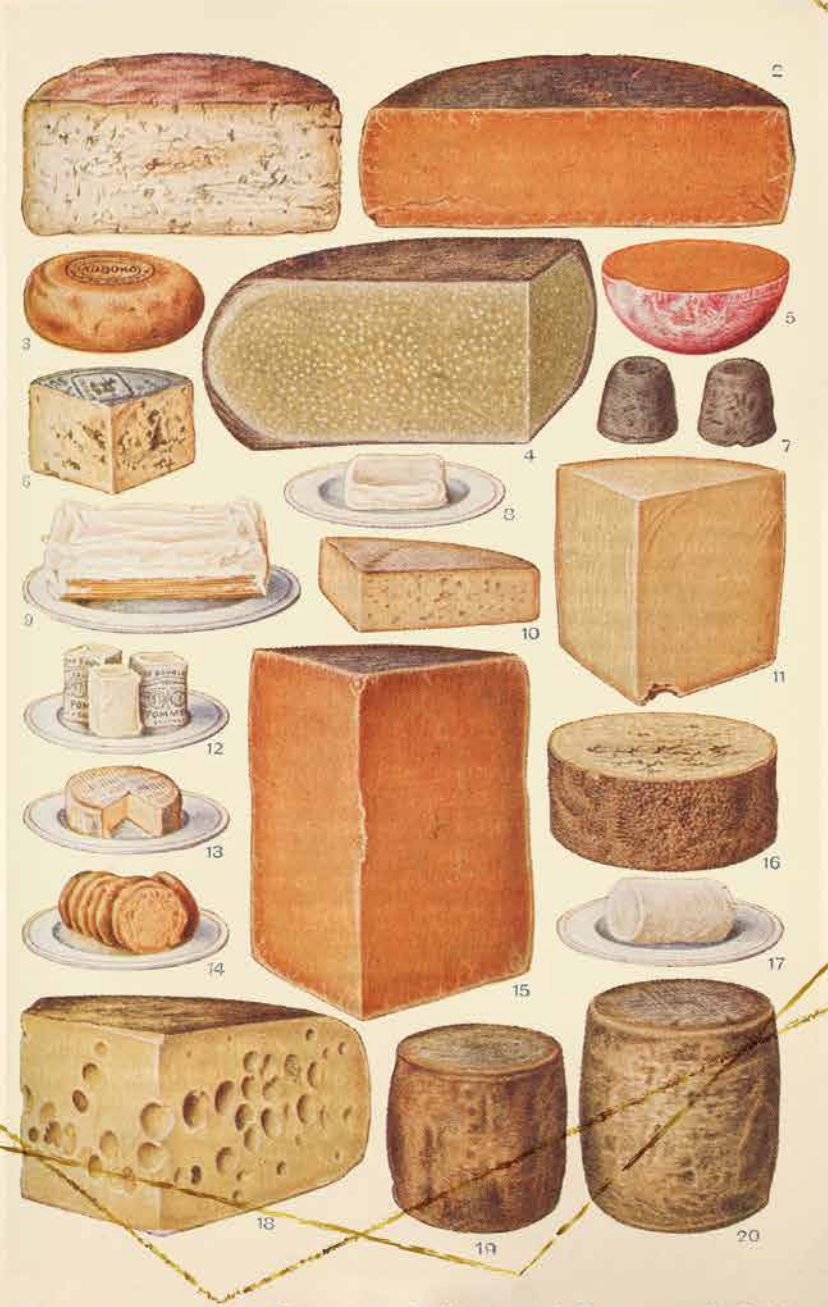
Help yourself to the choice of appetisers from our French Market Table, all followed by classic dishes, wonderful roasts and delicious desserts.

£39.95 PER PERSON



Ananas, fructu ovato, carne albida. Plum. I. R. H. 653.
Carduus Brasilianus, foliis Aloes. C. B. Pin. 384.

CHEESE.



1 Gorgonzola. 2 Double Gloucester. 3 Koboko. 4 Parmesan. 5 Dutch. 6 Roquefort. 7 Schabzieger. 8 Dunragit. 9 York Cream. 10 Port du Salut. 11 Cheddar. 12 Pommel. 13 Camembert. 14 Mainzer. 15 Cheshire. 16 Stilton. 17 Cream Bondon. 18 Gruyère. 19 Wiltshire Loaf. 20 Cheddar Loaf.

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

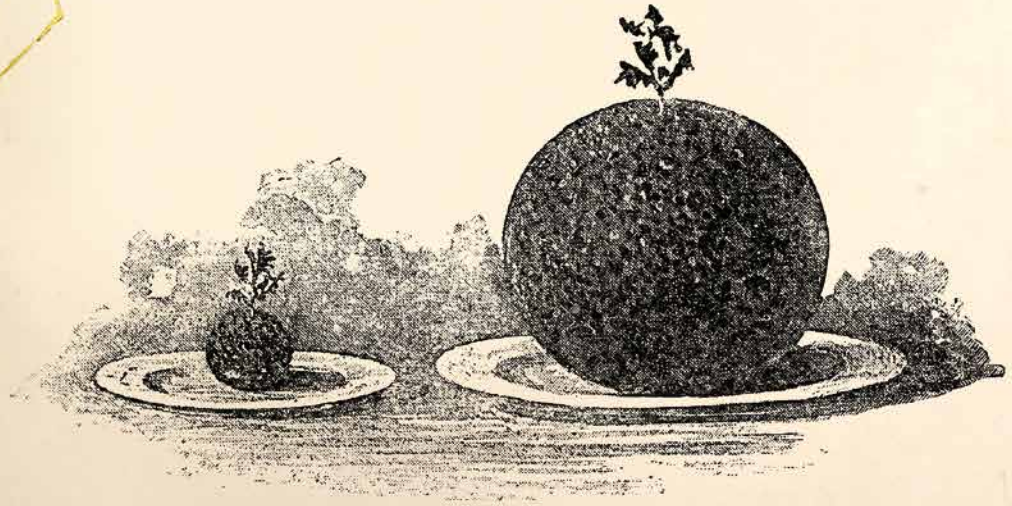


Fig. 31.

GIFT CARDS

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

For further information on allergens please scan here.

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. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. [NUT] = Dish contains or may contain nuts. 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.

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 10% will be added to your bill.

HOTELDUVIN.com

HOTEL DU VIN & BISTRO BRIGHTON

events.brighton@hotelduvin.com | 0127 385 5221