





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.

# Celebrations Menu

SUNDAY TO WEDNESDAY FROM £39.95 per person THURSDAY TO SATURDAY FROM £44.95 per person 17th November - 24th December

# Classic Drinks Package

FROM £18.50

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











#### 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.

#### 24<sup>TH</sup> 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.

## 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. 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 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.

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

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

Arriving on the 24th December, based on two people sharing a room
2 NIGHT PACKAGE FROM £769 per room
3 NIGHT PACKAGE FROM £1,085 per room
4 NIGHT PACKAGE FROM £1,330 per room\*

\*Arrival on 23rd December for the 4 night 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. £35 allocation towards dinner from our à la carte menu on Christmas Eve and Boxing Day.



CELERIAC, HAZELNUT & TRUFFLE SOUP (VGI)

Apple crisps and croutons (397kcal)

SMOKED DUCK BREAST SALAD

Pickled Portobello mushroom, baby spinach and crisp sourdough (325kcal)

TREACLE CURED SALMON (NGI)

Capers, cornichons, shallots, black pepper crème fraîche and rye bread (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 (871kcal)

BEEF WELLINGTON

Scottish beef fillet wrapped in mushroom duxelles, spinach, crêpes and golden puff pastry (1,350kcal)

BAKED MONKFISH (NGI)

Hazelnut butter, cauliflower and watercress (1,004kcal)

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)

Dukkah parsnips (810kcal)

All mains are served with a selection of roast potatoes, Brussel 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)

Clotted cream ice cream, hot chocolate sauce and cherries (873kcal)

RASPBERRY & ELDERFLOWER TRIFLE (NGI)

Elderflower jelly, custard, cream and toasted almonds (642kcal)

ASSIETTE DE FROMAGE

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

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

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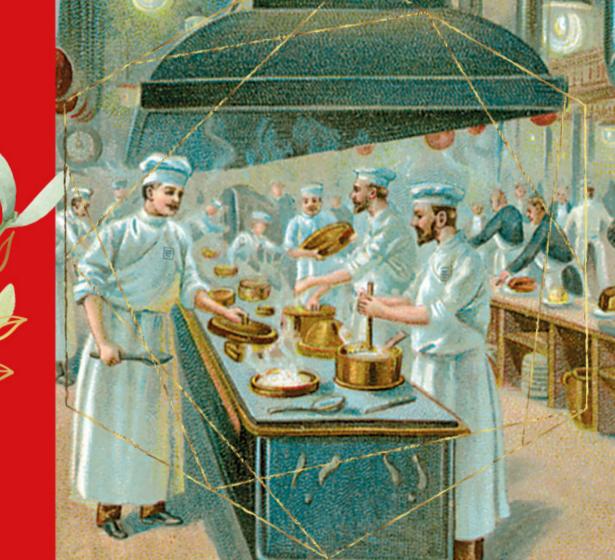


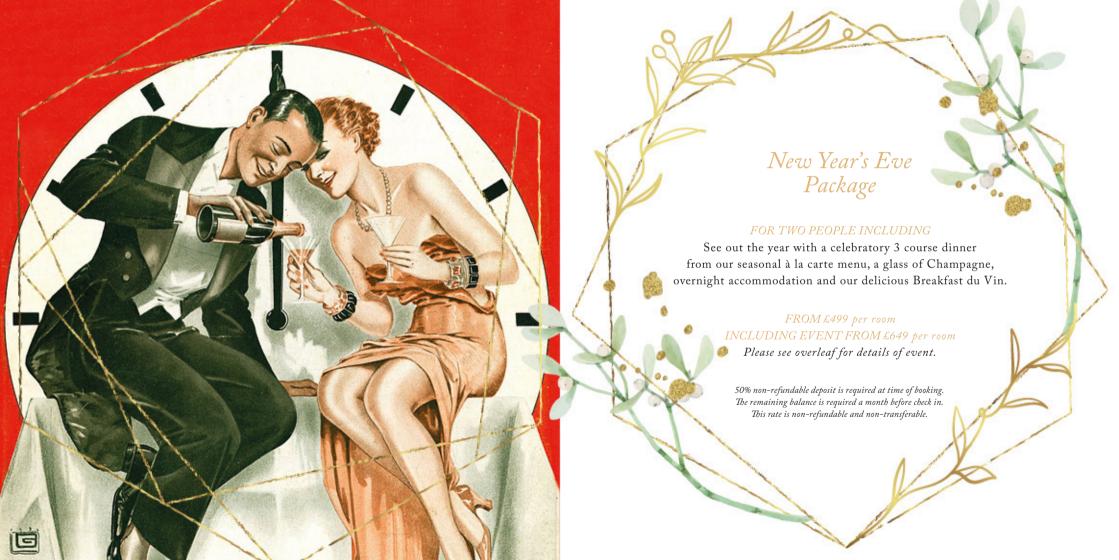
A chance to wind down after Christmas.

Enjoy a lavish and leisurely feast
for lunch and a glass of Champagne.

Includes our seasonal starters, all followed by classic dishes, wonderful roasts and delicious desserts.

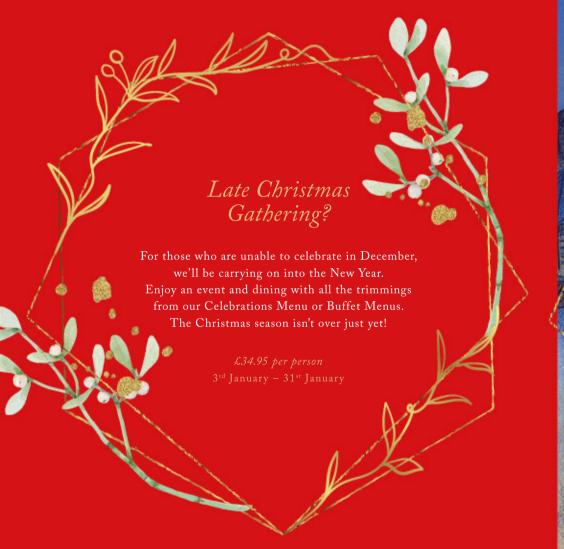
£39.95 per person















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. [VGIA] = Alternative available that 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. 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

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