

A photograph of a restaurant interior. In the background, there is a large bookshelf filled with books. In the foreground, a dining table is set with white linens, glassware, and bottles. A candelabra with lit candles is on the table. The text "PRIVATE DINING" is overlaid in large white letters, with "MENUS" below it in a smaller font. A small logo for "Hotel du Vin & Bistro" is in the bottom right corner.

PRIVATE DINING

MENUS

Hotel
du Vin
& Bistro



DRINKS PACKAGES

Package prices per person

Crémant £16.95

1 glass of sparkling wine

½ bottle of house wine

½ bottle of still or sparkling mineral water

Classic £22.95

1 glass of house Champagne or Gin & Tonic

½ bottle of wine, from our Sommelier's choice of classic wines

½ bottle of still or sparkling mineral water

Premium £26.95

One glass of premium Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

Prestige £32.95

One glass of prestige Champagne Lanson Rosé

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

Additions

Glass of Sparkling Wine £8.00

Glass of House Champagne £11.00

Bucket of Beers £19.95 for 6 | £37.95 for 12

Heineken, Chang, Birra Moretti to choose from

Bucket of Soft Drinks £14.95 for 6 | £27.95 for 12

Choose from Schweppes Lemonade or Ginger Beer 200ml,

Franklin & Sons Raspberry or Elderflower Lemonade 275ml,

Coca-Cola 330ml, Eager Juice Orange, Cranberry,

Pineapple, Apple, Grapefruit

CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche

Tomato chutney *(89kcal)*

Caesar Salad Cups *(110kcal)*

Serrano Ham, Celeriac Remoulade on Toasted Baguette *(115kcal)*

Smoked Salmon Roses on Oatcake

Dill crème fraîche *(76kcal)*

Smoked Mackerel Pâté & Beetroot Crostini *(126kcal)*

Breton Soupe de Poisson

Rouille, Gruyère and croutons *(132kcal)*

Roquefort & Spinach Quiche *(179kcal)*

Mini Baked Potato, Gruyère, Sour Cream & Chives [V] *(85kcal)*

Truffle & Parmesan Arancini Balls *(74kcal)*

PRICING

Choice of two items: £6.95 per person

Choice of four items: £13.50 per person

Choice of six items: £19.50 per person

Choice of eight items: £24.95 per person





PRESTIGE MENU

£55.00 per person

Ham Hock & Parsley Terrine

Celeriac remoulade and toasted Pain de Campagne *(448kcal)*

Oven Roasted Scallops

Scallops roasted in the shell with gremolata, a zesty herb dressing *(254kcal)*

Tomato, Olive & Parmesan Tart [VGI]

Crisp puff pastry, olive tapenade, plum tomatoes, rocket and vegan style Parmesan *(632kcal)*

Lemon Sorbet [V]

A refreshing palate cleanser *(46kcal)*

Sirloin Steak 250g [NGI]

50 day aged grain fed beef, served with pommes frites *(977kcal)*

(Steak will be served medium for parties over 12, smaller parties will be cooked to order)

Corn-fed Chicken Milanese

Brioche crumbed chicken breast, green beans, tomato and kale salad, Parmesan and truffle dressing *(814kcal)*

Roasted Monkfish

Creamy curried broth with mussels, saffron and spinach *(510kcal)*

Bourguignon aux Champignons [VGI]

Chickpea, baby onions, celeriac purée and a rich jus *(231kcal)*

Pistachio Craquelin Choux Bun

Pistachio ice cream *(462kcal)*

Apple Tarte Tatin

Vanilla ice cream *(724kcal)*

Cheese Selection

British cheeses served with biscuits and chutney *(606kcal)*

PREMIUM MENU

£42.50 per person

Tiger Prawns [NGI]

Garlic and pastis butter, aioli dip *(576kcal)*

Pâté Maison

Infused with brandy, cornichons and Dijon mustard *(536kcal)*

Wild Mushroom & Spelt Risotto [VGI]

Finished with vegan style Parmesan *(315kcal)*

Chicken Chasseur [NGI]

Classic braised chicken casserole, with a rich tomato, wine and mushroom sauce, served with pomme purée *(1,085kcal)*

Herb-crusted Salmon

Pickled fennel, citrus and rocket salad *(381kcal)*

White Bean & Vegan Merguez Sausage Cassoulet [VGI]

Aromatic white bean stew with vegan Merguez style sausage *(353kcal)*

Pear & Almond Tart [V]

Vanilla ice cream *(618kcal)*

Profiteroles du Vin [V]

Choux pastry filled with vanilla ice cream, topped with chocolate sauce *(794kcal)*

Cheese Selection

British cheeses served with biscuits and chutney *(606kcal)*

CLASSIC MENU

£37.50 per person

Roasted Garlic Soup [VGI]

Sourdough croutons, fried garlic oil and pumpkin seeds *(132kcal)*

Bayonne Ham

Celeriac remoulade *(202kcal)*

Salade Maison [V/NGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(142kcal)*

Roast Porchetta

Creamy polenta, gremolata and rich pork jus *(1,439kcal)*

Moules Marinière

Mussels steamed with white wine, cream, shallots and garlic, served with pommes frites *(1,334kcal)*

Pumpkin & Sage Gnocchi [VGI/ NGI]

Pumpkin purée and pesto *(379kcal)*

Vegan Chocolat & Banana Pot [VGI/ NGI]

Rich chocolate and banana mousse with coconut and vanilla yoghurt *(604kcal)*

Vanilla Cheesecake [V]

Poached seasonal fruits and vanilla *(409kcal)*

Cheese Selection

British cheeses served with biscuits and chutney *(606kcal)*



CRÉMANT MENU

£32.50 per person

Chicken Liver Parfait

Toasted brioche and raisin chutney *(751kcal)*

Spiced Carrot Soup [VGI/NGI]

Coriander yoghurt *(141kcal)*

Smoked Salmon Classic [NGI]

Chopped garnish of soft boiled egg, cornichons, capers parsley and red onion *(269kcal)*



Chicken Dijon [NGI]

Pommes mousseline and jus rôti *(791kcal)*

Breaded Plaice Goujons

Tartare sauce, watercress salad and pommes frites *(1,089kcal)*

Wild Mushroom & Spelt Risotto [VGI]

Finished with vegan style Parmesan *(630kcal)*



Crème Brûlée [V/NGI]

Baked vanilla custard, glazed under sugar *(645kcal)*

Pot au Chocolat [V/NGI]

Crème Chantilly and shaved chocolate *(508kcal)*

Cheese Selection

British cheeses served with biscuits and chutney *(606kcal)*

PARTAGE MENU

From £27.50 per person

French Market Table*

A buffet of Severn & Wye hot and cold smoked salmon (205kcal), shell on prawns (90kcal), smoked mackerel pâté (292kcal), parfait (402kcal), selection of charcuterie (293kcal), grilled vegetables and pickles (92kcal), freshly baked artisan breads (222kcal) and a selection of vibrant salads – cucumber & poppy seed, red chilli (261kcal), fennel, feta & pomegranate, sumas yoghurt (138kcal), mixed leaves (120kcal)

Roast Sirloin of Beef

Yorkshire pudding and all the trimmings (£2.50 supplement) (1,033kcal)

Roast Chicken & Stuffing

Yorkshire pudding and all the trimmings (1,288kcal)

Roast Belly of Pork

Apple sauce, Yorkshire pudding and all the trimmings (1,335kcal)

Tomato & Garlic Sausage Cassoulet [VGI]

Walnut and kale pesto (699kcal)

Crème Brûlée [V/NGI]

Baked vanilla custard, glazed under sugar (645kcal)

Pot au Chocolat [V/NGI]

Classic chocolate mousse with crème Chantilly (508kcal)

Pear & Almond Tart [V]

Vanilla cream (618kcal)

Cheese Selection

British cheeses served with biscuits and chutney (606kcal)

*Calories on non-portioned buffet items are based on 100g.

Minimum of 25 guests required.

Choice of two mains and desserts for groups of 25-40.

Choice of three mains and desserts for larger groups.



AFTERNOON TEA MENU

£27.50 per person

Finger Sandwiches

Delicious handmade sandwiches on artisan breads

Croxton Manor cheese and pickle on malted loaf (144kcal)

Cucumber and mint on white tin loaf (48kcal)

Severn & Wye smoked salmon and cream cheese on dark rye (214kcal)

Egg and cress on mini brioche roll (160kcal)

Ham and mustard on white tin loaf (63kcal)

Scones

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream (305kcal)

A Selection of Cakes

Victorian sponge roulade (129kcal)

Orange marmalade tea loaf (103kcal)

Chocolate ganache pebble (95kcal)

Mango and white chocolate (47kcal) or

Raspberry and dark chocolate ice cake pop (53kcal)





SUPPER SNACKS MENU

Breaded Plaice Goujons & Chips *(191kcal)*

Tomato, Tapenade & Basil Galettes [V] *(261kcal)*

Gruyère Scones, Pancetta, Sage Butter & Chive Cream Cheese *(313kcal)*

Baked Potato Skins with Caesar Salad *(243kcal)*

Boeuf Bourguignon Pasties *(509kcal)*

Goats Cheese & Spinach Quiche [V] *(172kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Cassoulet Spring Rolls *(167kcal)*

Steak Hache & Emmental Sliders *(177kcal)*

Truffle & Thyme Breaded Macaroni & Cheese [V] *(246kcal)*

PRICING

Choice of six items: £19.50 per person

Choice of eight items: £25.00 per person

EXTRAS

Intermediate Course [V]

Lemon sorbet £3.00 *(46kcal)*

Fish Course

Fillet of red mullet, crushed saffron potatoes and aioli £4.75 *(228kcal)*

Scallop ceviche [NGI] £3.50 *(52kcal)*

Cheese Boards

from £20.00 for four to share *(606kcal per person)*

Wine Tastings

from £15.00 per person including a selection of three wines

LES ENFANTS PACKAGE

£15.95 per child (12 years and under)

Garlic Bread & Dippers [V]

Homemade garlicky sourdough with houmous, carrot and cucumber sticks *(322kcal)*

Tomato & Cheddar Soup [V/NGI]

Classic tangy soup with grated cheddar to sprinkle *(173kcal)*

Melon & Berries [VGI/NGI]

Lemon sorbet £3.00 *(85kcal)*

Prawn Cocktail

Tasty prawns coated in a yummy mayonnaise and tomato sauce with lettuce leaves *(140kcal)*

Sausage, Chips & Beans

Cumberland sausages with fries and baked beans *(384kcal)*

Fish Goujons, Chips & Peas [NGI]

Thick cut breaded plaice goujons with fries and garden peas *(204kcal)*

Mac n' Cheese [V]

Classic cheesy pasta with a crunchy salad *(405kcal)*

Steak & Chips

Rump steak with fries and watercress *(422kcal)*

Sunday Roast Beef or Chicken Breast *(Available Sundays only)*

Served with all the trimmings, including a proper Yorkshire pud *(620kcal/735kcal)*

Freshly Cut Fruit Salad [VGI/NGI]

A fruit salad for stuffed tummies *(43kcal)*

Chocolate, Vanilla & Strawberry Ice Cream [V]

A selection of all the favourite flavours of yummy ice cream *(78kcal)*

Chocolate & Banana Brownie [V]

A gooey, chocolatey banana brownie with vanilla ice cream *(602kcal)*

Ice Cream Sundae [V]

Layers of ice cream, chocolate sauce, cream, sprinkles of hundreds and thousands, with a cherry on the top *(209kcal)*

Includes Three Soft Drinks

with a choice of fruit juice, cordials or still/sparkling water



For further information on allergens please scan here.

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.

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 10% will be added to your bill.

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