

Hotel
du Vin

The Avon Gorge

FESTIVE CELEBRATIONS MENU

26TH NOVEMBER - 24TH DECEMBER

ENTRÉES

PARSNIP & APPLE SOUP

Roasted chestnuts and truffle oil [VG/GF]

MULLED WINE, POACHED PEAR, ENDIVE & BEAUVALE SALAD

Blue cheese, walnut and sweet mustard dressing

SALMON GRAVADLAX

Fennel and dill coleslaw [GF]

CHICKEN LIVER PARFAIT

Plum and figgy chutney, brioche toast

PLATS PRINCIPAUX

ROAST FREE RANGE TURKEY BALLOTINE

Served with all the traditional trimmings

HERB CRUSTED COD

Brussels sprout and confit potato écrasée,
sunblush tomato chutney

DAUBE OF BEEF PROVENÇALE

Celeriac purée and glazed baby onions [GF]

BUTTERNUT SQUASH, CAVOLO NERO & SAGE RISOTTO

Kale and chestnut pesto [VG]

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips [VG/GF]

DESSERTS

CLASSIC CHRISTMAS PUDDING

Brandy sauce

DARK CHOCOLATE & HONEYCOMB PAVÉ

Vanilla ice cream [VG]

RASPBERRY & ELDERFLOWER TRIFLE

Custard, vanilla cream and toasted almonds [GF]

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

CRACKERS, MINCE PIES, TEA & COFFEE

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill. [GF] = Gluten Free, [V] = Vegetarian, [VG] = Vegan, [VGA] = Vegan Alternative Available.



For further information on allergens please scan here.

HOTELDUVIN.com