

# Bistro du Vin

## FESTIVE CELEBRATIONS MENU

26<sup>TH</sup> NOVEMBER - 24<sup>TH</sup> 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](http://HOTELDUVIN.com)