

CHRISTMAS
IN STYLE

Hotel
du Vin
& Bistro



Edith Sitwell

WINTER IS THE TIME
FOR COMFORT,
FOR FOOD AND WARMTH



THE FESTIVITIES

Celebrate the festive season with colleagues, friends and family. Our three course celebration menu is available for lunch and dinner.

Private dining rooms are also available.

Dinner: Sunday to Wednesday £29.95 *per person*

Dinner: Thursday to Saturday £34.95 *per person*

Lunch: Monday to Saturday £27.95 *per person*

27th November – 24th December

CELEBRATION DRINKS PACKAGE FROM £20

Drinks package to include a welcome glass of fizz, half a bottle of mineral water and half a bottle of Hotel du Vin Selection wine per person.

SALMON GRAVADLAX

Cucumber and mâche salad, sweet mustard dressing

CELERIAC, HAZELNUT AND THYME SOUP (VG)

Truffle oil

GOAT'S CHEESE, PEAR AND PECAN SALAD

Cranberry dressing

DUCK LIVER PARFAIT

Plum and figgy chutney

ROAST FREE RANGE TURKEY BALLOTINE

Traditional trimmings

DAUBE OF BEEF PROVENÇALE

Chantenay carrots and celeriac

HERB CRUSTED COD

White bean and San Marzano tomato stew

BUTTERNUT SQUASH, CAVOLO NERO AND SAGE RISOTTO (VG)

Kale and chestnut pesto

| All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips |

CLASSIC CHRISTMAS PUDDING

Brandy sauce

CHOCOLATE AND CLEMENTINE YULE LOG (VG)

Coconut ice cream

RASPBERRY AND ELDERFLOWER TRIFLE

Custard, vanilla cream and petites meringues

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

CRACKERS, MINCE PIES, TEA AND COFFEE





THE MAIN EVENT
CHRISTMAS LUNCH

Invite everyone to get together for giving and sharing over a four course Christmas Day lunch.

The best meal of the year!

CHRISTMAS DAY LUNCH

£110 *per person*

Includes a welcome glass of Champagne and festive music played by our resident pianist.



PARSNIP AND APPLE SOUP

Normandie crème fraîche and cep brioche

PRESSED VENISON AND PHEASANT TERRINE

Blackberry compote and walnut toast

TREACLE CURED SEVERN AND WYE SALMON

Dill pickles, black pepper crème fraîche and dark rye bread

CELERIAC, CHESTNUT AND LENTIL PATÉ (VG)

Brussel sprout choucroute, grilled sesame flat bread

CLEMENTINE SORBET

ROASTED FREE RANGE TURKEY BALLOTINE

Traditional trimmings

BEEF WELLINGTON

Scottish beef fillet wrapped in mushroom duxelles, spinach, crepes and golden puff pastry

ROAST MONKFISH WITH CRANBERRY, SAGE AND PINE NUT STUFFING

Butter and orange poached leeks

HARISSA, KALE, FETA AND BUTTERNUT SQUASH STRUDEL (VG)

Pickled pear and walnut salad

| All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips |

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

VALRHONA CHOCOLATE AND KIRSCH CHERRY YULE LOG (VG & dairy free)

Cinnamon ice cream

CLASSIC SHERRY TRIFLE

Raspberry and sherry jelly, custard, cream and toasted almonds

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

CRACKERS, MINCE PIES, CLEMENTINES, TEA AND COFFEE



**LET'S CELEBRATE
BOXING DAY LUNCH**

A chance to wind down after Christmas.
Enjoy a lavish and leisurely four course feast for lunch.

Including soup and our French market table, with an exciting choice of fresh seafood, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads. All followed by classic roasts and delicious desserts.

BOXING DAY LUNCH

£39 *per person*



A festive spread of Christmas puddings and meringue snowmen. The background is a blurred image of a person's hands holding a small object, possibly a candle or a small gift, in a festive setting. The foreground shows several Christmas puddings, some with chocolate glaze and raspberries, and a prominent meringue snowman in the center. The overall atmosphere is warm and celebratory.

DELIGHTFUL
AFTERNOON TEA

A classic afternoon tea with a festive twist!

A choice of teas and a festive spread of mince pies, turkey and cranberry sausage rolls, meringue snowmen, chocolate truffle Christmas puddings and candy canes.

AFTERNOON TEA
WITH A GLASS OF CHAMPAGNE

£30 *per person*
27th November – 24th December

The graphic features a vertical gold-colored decorative border on the left side with intricate floral and geometric patterns. The background is a photograph of a restaurant setting with two glasses of champagne on a tray, a bottle of champagne, and a blurred background of lights. The text is in gold and white, with some elements enclosed in a gold-bordered box.

AULD LANG SYNE NEW YEAR'S EVE

Raise a glass and see in the
New Year in style!

NEW YEAR'S EVE GALA £75 *per person*

Welcome glass of Champagne accompanied
by our resident pianist followed by a
delicious four course dinner in the Bistro.
Our Head Sommelier will be pleased to
recommend fine wines to accompany your meal.



MARBLED GAME TERRINE, FIGGY CHUTNEY

A mosaic of game meats, served with a spiced fig chutney

GARLIC ROAST SCALLOPS AND TIGER PRAWNS

Scallops roasted in the shell with garlic butter, alongside juicy tiger prawns,
served with lemon and watercress

LEEKS VINAIGRETTE, FOURME D'AMBERT (V)

Warm salad of leeks, shallots and tomatoes, finished with a sharp vinaigrette
and smooth creamy Fourme d'Ambert

FRENCH ONION SOUP EN CROÛTE

Braised Roscoff onions and Cornish Yarg baked under buttery puff pastry

PROSECCO AND SICILIAN LEMON GRANITA

TOURNEDOS ROSSINI

Fillet of Aberdeenshire beef, duck liver parfait, sliced black truffle
on a brioche croûte with sautéed green beans

ROAST SADDLE OF VENISON

Pithivier Savoyard, parsnip purée and red wine jus

SEABASS WELLINGTON

Seabass stuffed with wild mushrooms, baked in buttery puff pastry with caviar shallot cream

CELERIAC AND CAULIFLOWER CAKES, SAUTÉED GIROLLES (VG)

Kale and walnut pesto with baby kale salad

| All mains are served with a selection of vegetables and potatoes |

TARTE FINE AU POIRE

Calvados ice cream

PINEAPPLE UPSIDE DOWN CAKE (VG & dairy free)

Coconut ice cream

VALRHONA CHOCOLATE AND HONEYCOMB TART

Orange ice cream

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

CRACKERS, TEA, COFFEE AND HANDMADE TRUFFLES

RELAX OVER LUNCH

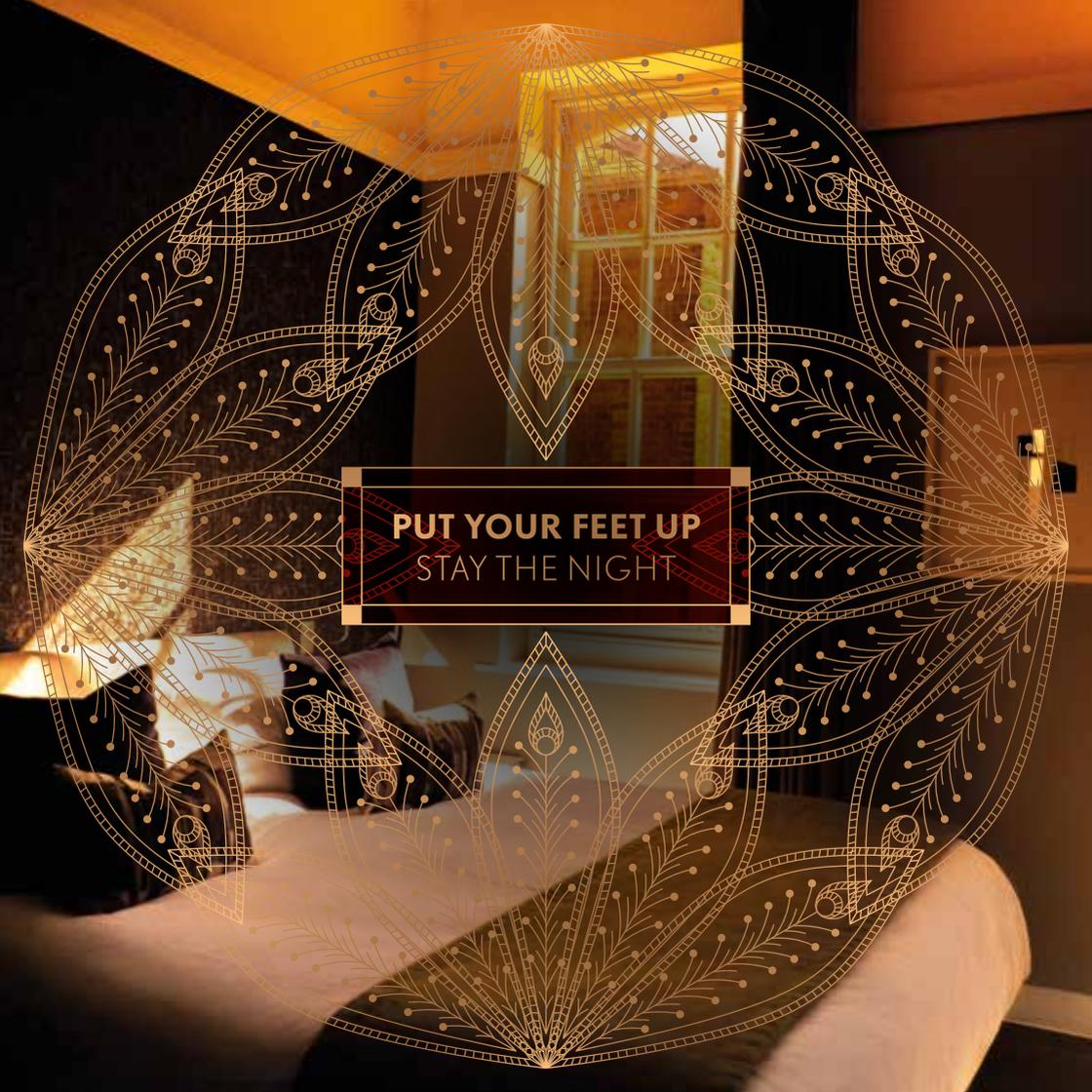
NEW YEAR'S DAY

A great start to the New Year with a lavish and leisurely four course feast for lunch. Including soup and our French market table, with an exciting choice of fresh seafood, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads are followed by classic roasts and delicious desserts.

NEW YEAR'S DAY LUNCH

£26.95 *per person*





PUT YOUR FEET UP
STAY THE NIGHT

THE FULL CHRISTMAS PACKAGE

Take an uninterrupted break this year with a two day stay during Christmas, safe in the knowledge that every little detail will be taken care of.

FOR TWO PEOPLE INCLUDING:

Two nights' accommodation, Christmas Day lunch, full breakfast on each morning and a £35 per person dinner allowance on the first night with a glass of mulled wine.

Late checkout available for £50 per room

FROM £489 *per room*

NEW YEAR'S EVE PACKAGE

Join us for Champagne and music from our resident pianist followed by a delicious four course dinner in the Bistro.

FOR TWO PEOPLE INCLUDING:

Four course dinner, glass of Champagne, overnight accommodation and full breakfast.

For late checkout and New Year's Day lunch add £60

FROM £330 *per room*

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 our website.



All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. 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 our kitchen environments.

HOTELDUVIN.com

HOTEL DU VIN & BISTRO EXETER

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