

**TASTE
DU VIN**
MENU

*EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER
WITH A GLASS OF WINE TO COMPLEMENT THE DISH*

SEVERN & WYE SMOKED SALMON CLASSIC (145kcal)

Treacle soda bread and fromage blanc

Wine Pairing: Verdejo, Elias Mora, Rueda, Spain [125ml glass]



CHICKEN LIVER PARFAIT (243kcal)

Brioche toast and raisin chutney

Wine Pairing: Hills and Valleys Riesling, Pikes, Clare Valley, SA, Australia [125ml glass]



BEEF CHEEK BOURGUIGNON (762kcal)

8 hour braised beef cheeks, served with pancetta, mushrooms,
baby onions and pommes mousseline

Wine Pairing: Beaujolais, Château Belleverne, Chenas, France [175ml glass]



POT AU CHOCOLAT (237kcal)

Classic chocolate mousse with crème Chantilly [V]

Wine Pairing: Six Grapes by Graham's, Portugal [50ml glass]



THE CHEESE PLATE (534kcal)

Selection of artisan cheese, served with biscuits and chutney

Wine Pairing: Bordeaux Supérieur, 'Tradition' Château Penin, France [125ml glass]



£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. 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 12.5% will be added to your bill.



For further information
on allergens please scan here.
HOTELDUVIN.com