

# CHRISTMAS CELEBRATIONS



Hotel  
du Vin  
& Bistro

# THE FESTIVITIES



ROBIN.  
*Erythraea rubecula*. (Swedish)

Celebrate the festive season with our delicious 3 course celebrations menu.

Available for lunch and dinner in our charming Bistro du Vin.

To add a special touch to your event, why not dine in one of our unique private dining rooms, the ideal setting for a truly memorable gathering.

## CLASSIC DRINKS PACKAGE

Includes a welcome glass of sparkling wine, ½ a bottle of house wine and ½ a bottle of mineral water, per person.

## CELEBRATIONS MENU

SUNDAY TO WEDNESDAY FROM £37.50 per person

THURSDAY TO SATURDAY FROM £44.95 per person

17<sup>th</sup> November – 24<sup>th</sup> December

### CAULIFLOWER & THYME SOUP (VGI/NGI)

Truffle oil (398kcal)

### CHICKEN LIVER PARFAIT

Plum and figgy chutney, served with brioche toast (751kcal)

### WHISKY CURED SALMON

Orange, shallot and watercress salad, served with soda bread (361kcal)

### SPICED PICKLED BEETROOT & STILTON SALAD

Blue cheese, endive, sourdough croutons and sweet mustard dressing (468kcal)

### ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings (872kcal)

### DAUBE OF BEEF PROVENÇALE (NGI)

8 hour braised beef, celeriac purée and glazed baby onions (774kcal)

### PAN SEARED COD & WINTER RATATOUILLE (NGI)

Roasted root vegetables with lemon and herb veloute (932kcal)

### BUTTERNUT SQUASH, CAVALO NERO & SAGE RISOTTO (VGI)

Basil and chestnut pesto (631kcal)

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI/NGI)

### WARM STICKY FIGGY PUDDING

Red wine and toffee sauce, vanilla ice cream (597kcal)

### CHOCOLATE ORANGE CRÈMEUX (VGI/NGI)

Orange sorbet (748kcal)

### PEAR & GINGERBREAD TRIFLE

Poached pears, gingerbread, custard and vanilla cream (647kcal)

### ASSIETTE DE FROMAGE

Selection of artisan cheese, served with biscuits, chutney and fruit (606kcal)

### CRACKERS, MINCE PIES, TEA & COFFEE (321kcal)

Menu may be subject to change due to supplier availability.

# CELEBRATION BUFFET

Christmas is the perfect time to relax and share festive joy. Our delicious buffet menu is ideal for a more relaxed gathering. Our Chef's Market Table has an abundance of seasonal treats, followed by traditional fare and decadent desserts.

*Available for lunch and dinner, for group sizes of 20+  
Choice of two mains and desserts for groups of 20-40  
Choice of three mains and desserts for larger groups*

*SUNDAY TO WEDNESDAY FROM £37.50 per person  
THURSDAY TO SATURDAY FROM £44.95 per person  
17<sup>th</sup> November – 24<sup>th</sup> December*

## *CHEF'S MARKET TABLE*

A buffet of hot and cold smoked salmon, shell on prawns, smoked mackerel pâté, parfait, Cumberland Scotch eggs, charcuterie, grilled vegetables and pickles, freshly baked artisan breads and a selection of vibrant salads (2,550kcal)

*ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING*  
(£3.50 supplement) (1,031kcal)

*ROAST FREE RANGE TURKEY BALLOTINE*  
Traditional trimmings (872kcal)

*ROAST GAMMON, WINTER SPICED GLAZE* (1,174kcal)

*PAN SEARED COD & WINTER RATATOUILLE (NGI)*  
Roasted root vegetables with lemon and herb veloute (932kcal)

*BUTTERNUT SQUASH, CAVALO NERO & SAGE RISOTTO (VGI)*  
Basil and chestnut pesto (631kcal)

*All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI/NGI)*

*WARM STICKY FIGGY PUDDING*  
Red wine and toffee sauce, vanilla ice cream (597kcal)

*CHOCOLATE ORANGE CRÈMEUX (VGI/NGI)*  
Orange sorbet (748kcal)

*PEAR & GINGERBREAD TRIFLE*  
Poached pears, gingerbread, custard and vanilla cream (647kcal)

*ASSIETTE DE FROMAGE*  
Selection of artisan cheese, served with biscuits, chutney and fruit (606kcal)

*Menu may be subject to change due to supplier availability.*

SUPPER BUFFET.



Suitable for a Ball or a Reception.

# THE DRINKS PARTY

Let's make this Christmas a social affair, with an abundance of celebrations with your family, friends and colleagues. Our Bar Drinks Party package is ideal for raising a few glasses and celebrating the season.

## BAR DRINKS PARTY

Make your selection from our finger food menu.

*Choice of four items for groups of 20+ | Choice of six items for larger groups*

The package includes a welcome drink to help get your party into the swing of things!

£31.95 PER PERSON

17<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER

Available for minimum group sizes of 20 and up to 200 guests.

### DRINK OPTIONS

GLASS OF CHAMPAGNE OR CLASSIC COCKTAIL

½ BOTTLE OF HOUSE WINE

½ BOTTLE OF MINERAL WATER

### FINGER FOOD

SMOKED DUCK BREAST & PICKLED PORTOBELLO

CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE

WITH TOMATO CHUTNEY (89kcal)

PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE (145kcal)

WHISKY CURED SALMON, SODA BREAD, CRÈME FRAÎCHE & CHIVES (76kcal)

SMOKED MACKEREL PÂTÉ & BEETROOT CROSTINI (126kcal)

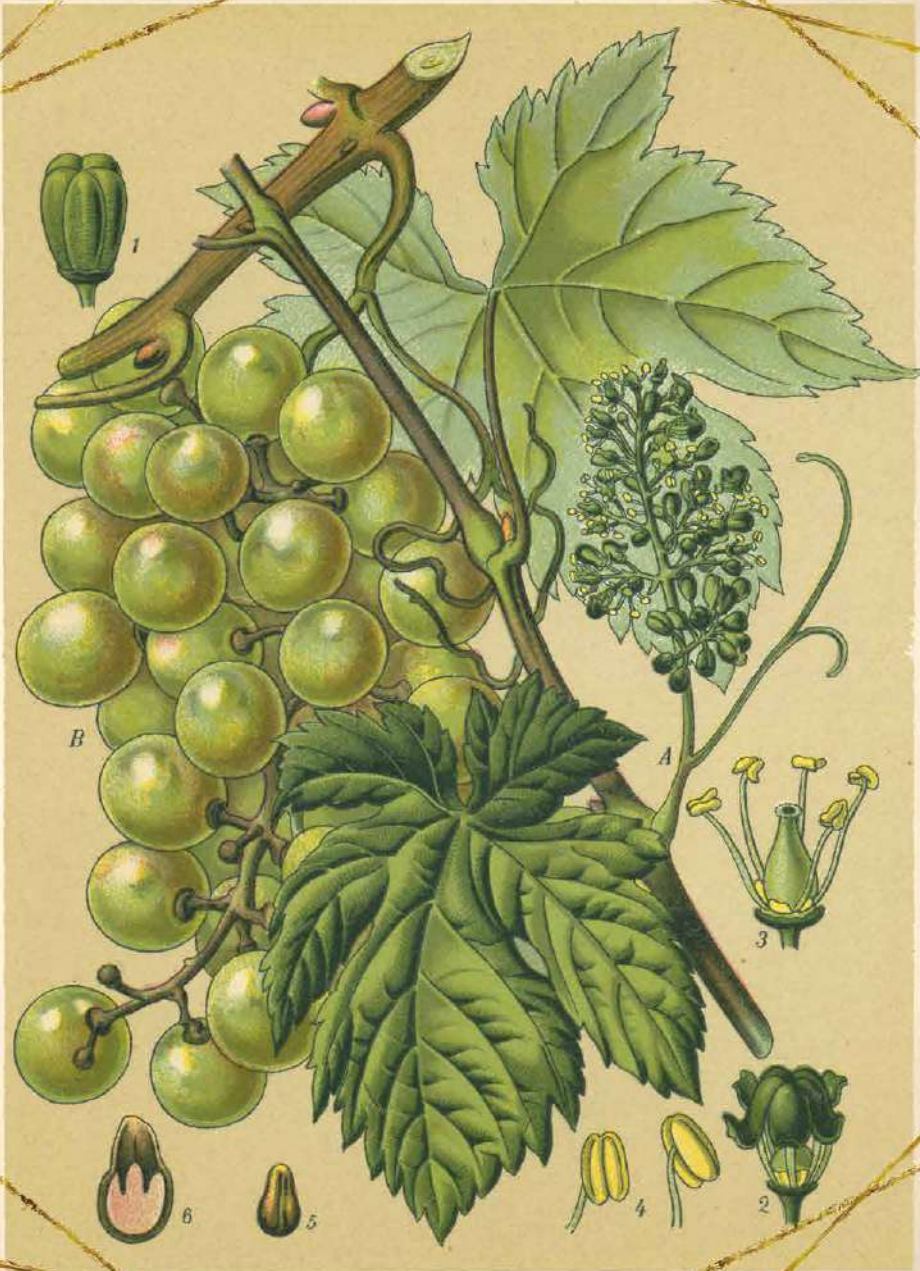
BREADED CAMEMBERT WITH CRANBERRY CHUTNEY (426kcal) (V)

ROAST WINTER VEGETABLE QUICHE (179kcal) (V)

CHEESY TRUFFLE ROAST POTATOES (98kcal) (VGI)

OBJETS DIVERS, (planches complémentaires) N° 2





42. **Weinstock**, *Vitis vinifera* L.

A Zweig mit Blüte; B Traube; A, B nat. Gr.; 1 Blütenknospe; 2 Blüte mit abgehobener Krone; 3 Blüte ohne Krone; 4 Staubgefäße; 5 Fruchtknoten; 6 derselbe im Längsschnitt; 1-6 vergr.

## CELEBRATION DRINKS PACKAGES

It really is the most wonderful time of the year and there is no better time to raise a glass to celebrate the season.

Our drinks packages are an ideal addition to your gathering, with something to suit all tastes and occasions.

### *PRESTIGE DRINKS PACKAGE*

A glass of Lanson, Père et Fils Champagne, ½ bottle of wine from the Sommelier's choice of prestige wines, ½ bottle of water

### *PREMIUM DRINKS PACKAGE*

A glass of house Champagne, ½ bottle of wine from the Sommelier's choice of premium wines, ½ bottle of water

### *CLASSIC DRINKS PACKAGE*

Glass of sparkling wine, ½ bottle of house wine, ½ bottle of water

### *CELEBRATIONS DRINKS PACKAGE*

½ bottle of house wine, ½ bottle of water

### *BUCKET OF BEERS*

### *BUCKET OF SOFT DRINKS*

Schweppes Lemonade or Ginger Beer 200ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml, Coca-Cola 330ml, Eager Juice Orange, Cranberry, Pineapple, Apple or Grapefruit

*Pricing available upon enquiry*

# DELIGHTFUL AFTERNOON TEA

A classic afternoon tea with a festive twist!

Mince pies, cakes, scones, seasonal sandwiches and delicious savouries served with your choice of tea.

*WITH A GLASS OF CHAMPAGNE*

*£36.95 PER PERSON*

*25<sup>TH</sup> NOVEMBER – 24<sup>TH</sup> DECEMBER*

## FINGER SANDWICHES

*CROXTON MANOR CHEESE & PICKLE* malted loaf (144kcal)

*TURKEY, CRANBERRY & STUFFING* white tin loaf (59kcal)

*CUCUMBER & MINT* white tin loaf (48kcal)

*SMOKED SALMON & CREAM CHEESE* rye (214kcal)

*EGG & CRESS* mini brioche roll (160kcal)

*(VGLA)*

## SCONES

*PLAIN & FRUIT SCONES*

Served with Paysan butter, strawberry conserve  
and Rodda's Cornish clotted cream (VGLA)

## SELECTION OF CAKES

*MISTLETOE TEA STOLLEN LOAF* (90kcal)

*CHRISTMAS TREE CHOCOLATE DELICE* (94kcal)

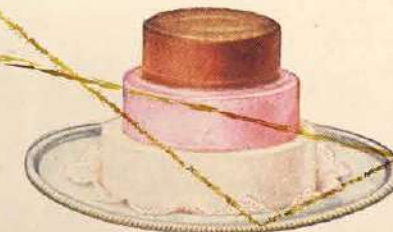
*BUCKS FIZZ CLEMENTINE GIN CHEESECAKE* (86kcal)

*SANTA'S BELT CRANBERRY FASHION ECLAIR* (171kcal)

*STICKY FIG PORT PUDDING* (129kcal)

*(VGLA)*

## SWEETS AND GÂTEAUX



# THE FESTIVE LUNCH

## FESTIVE SUNDAY LUNCH

Enjoy our indulgent festive Sunday lunches throughout the month of December as we get ready for the main event.

Help yourself to the choice of appetisers from our French Market Table, followed by classic dishes, wonderful roasts and delicious desserts.

*£36.95 PER PERSON*

*SUNDAY 3<sup>RD</sup>, 10<sup>TH</sup>, 17<sup>TH</sup> DECEMBER*

## BOXING DAY LUNCH

A chance to wind down after Christmas. Enjoy a lavish and leisurely feast for lunch and a glass of Champagne.

Help yourself to the choice of appetisers from our French Market Table, all followed by classic dishes, wonderful roasts and delicious desserts.

*£49.95 PER PERSON*

*TUESDAY 26<sup>TH</sup> DECEMBER*



ARBRES FORESTIERS. — 1. Epicéa (1 a, fruit)

# THE FESTIVE STAY

## THE FULL CHRISTMAS PACKAGE

Make this Christmas one to remember and treat yourself to a festive getaway with Hotel du Vin. Let us take care of you, so you can just sit back, relax and soak up the magic of Christmas.

### 24TH DECEMBER

A festive welcome at Hotel du Vin starts with a warming glass of mulled wine. Once you've settled into your room, why not start the evening with an aperitif in the bar, before enjoying 3 courses from our seasonal à la carte menu for dinner.

### 25TH DECEMBER

Start off your big day with a full cooked breakfast, but don't overdo it, as you'll soon be enjoying the ultimate indulgence of Christmas Day lunch with all the trimmings, including a glass of Champagne. To whet your appetite, the full menu is ready for your enjoyment on the next page...

### 26TH DECEMBER

On Boxing Day you're in for a day of pure relaxation or perhaps it's an ideal opportunity to head out for some fresh air and to explore our surroundings. A hearty hot breakfast will set you up for the day, whilst a 3 course dinner from our seasonal à la carte will be the perfect tonic upon your return.

### 27TH DECEMBER

Before you depart, there's time for one more breakfast, which will keep you going on your journey home.

2 NIGHT PACKAGE FROM £675 PER ROOM

3 NIGHT PACKAGE FROM £920 PER ROOM

4 NIGHT PACKAGE FROM £1150 PER ROOM

2 and 3 night packages for arrival on the 24th December and 4 night package arriving on the 23rd. Based on two people sharing a room.

MUSEUM HIST. NAT.

Mammifères. Pl. 1.



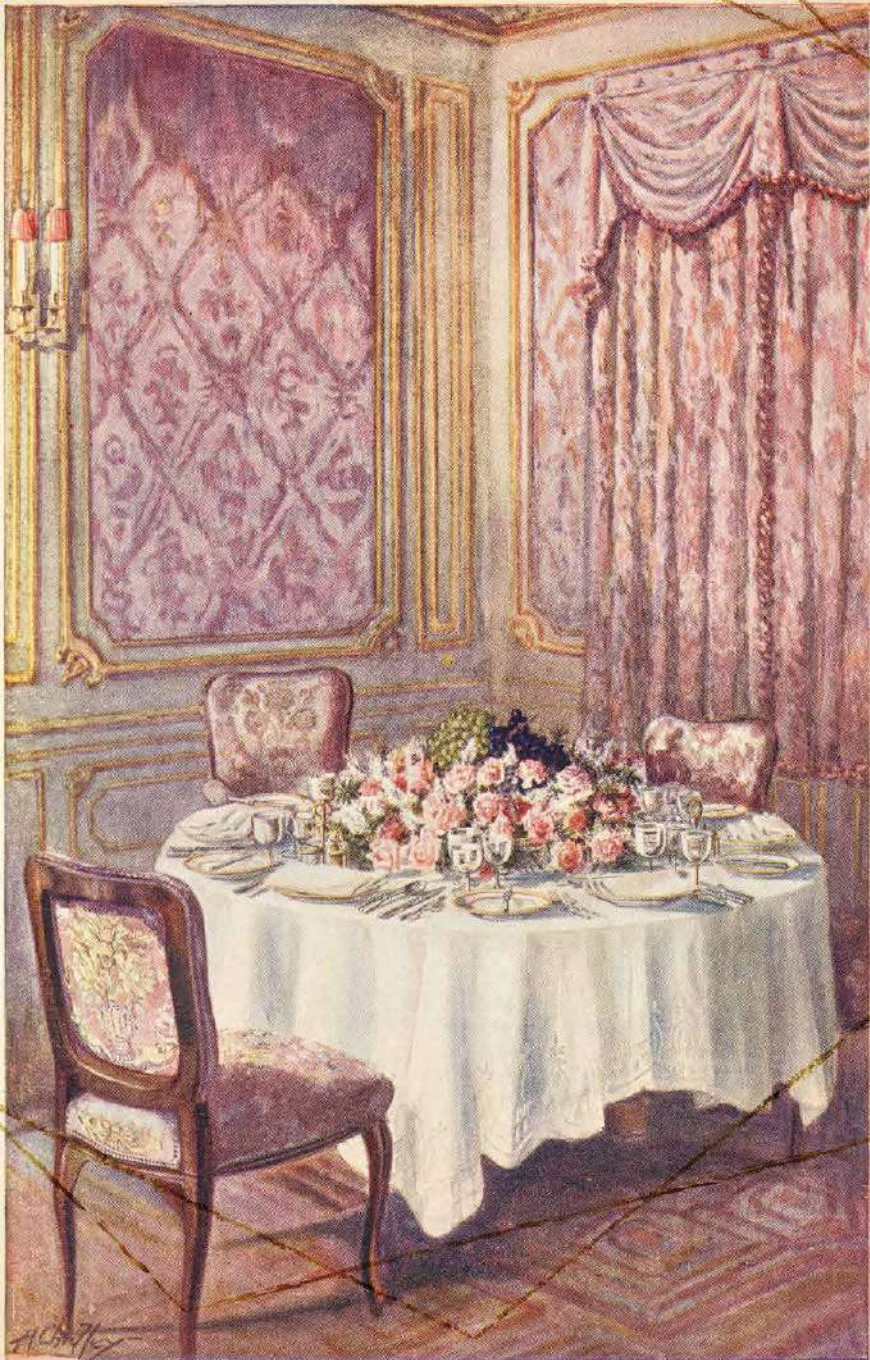
1<sup>re</sup> espèce QUADRUPÈDES À TROIS DOIGTS (C. C. S. 1811)

2<sup>de</sup> espèce - 1. *Cervus* (*Boschus* *pygmaeus*, *Linnaeus*) - *Cervus*

RUMINANTS - 2. *Cervus* (*Cervus* *pygmaeus*, *Linnaeus*) - *Cervus* *pygmaeus*



## DINNER TABLE.



The floral decorations are kept low to facilitate conversation.

# CHRISTMAS DAY LUNCH

Invite everyone to get together and celebrate in style over a 4 course Christmas Day lunch. The best meal of the year!

*CHRISTMAS DAY LUNCH WITH A GLASS OF CHAMPAGNE*

*£119.95 PER PERSON | £59.95 PER CHILD (5-11 YEARS)*

*Under 5 years of age eat free | Seating times 12:30-3:30pm*

*PARSNIP & BRAMLEY APPLE SOUP (VGI)*

*Truffle oil, apple crisps and croutons (397kcal)*

*SMOKED DUCK BREAST SALAD*

*Pickled Portobello mushroom, baby spinach and crisp sourdough (325kcal)*

*HOME-CURED SEA TROUT*

*Cucumbers, dill and yoghurt with salmon roe (361kcal)*

*BETROOT & CREAM CHEESE TERRINE (VGI)*

*Houmous, pickled red onion, pomegranate and flat bread (448kcal)*

*GIN & TONIC SORBET (46kcal) (VGI/NGI)*

*ROAST FREE RANGE TURKEY*

*Served with traditional trimmings (872kcal)*

*BEEF WELLINGTON*

*Beef fillet wrapped in mushroom duxelles, spinach, crêpes and golden puff pastry (1,350kcal)*

*ROASTED MONKFISH (NGI)*

*Creamy curried mussel veloute and wilted spinach (428kcal)*

*CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)*

*Celeriac puree and vegan jus (810kcal)*

*All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI/NGI)*

*WARM STICKY FIGGY PUDDING*

*Red wine and toffee sauce, vanilla ice cream (597kcal)*

*CHOCOLATE BOMB (VGI/NGI)*

*Vanilla ice cream, hot chocolate sauce and cherries (873kcal)*

*CLASSIC SHERRY TRIFLE*

*Raspberry and sherry jelly, custard, cream and toasted almonds (645kcal)*

*ASSIETTE DE FROMAGE*

*Selection of artisan cheese, served with biscuits, chutney and fruit (606kcal)*

*CRACKERS, MINCE PIES, CLEMENTINES, TEA & COFFEE (321kcal)*

*Menu may be subject to change due to supplier availability.*

# THE NEW YEAR PARTY

## NEW YEAR'S EVE STAY PACKAGE

*FOR TWO PEOPLE*

See out the year with a celebratory 3 course dinner from our seasonal à la carte menu, including a side dish and glass of Champagne, overnight accommodation and our delicious Breakfast du Vin.

*FROM £389 PER ROOM*

## NEW YEAR'S EVE DINNER

Arguably the biggest night of the year for raising glasses and celebrating with loved ones. Join us in Bistro du Vin, where we are offering 3 courses and a side dish from our seasonal à la carte menu, along with some decadent dishes on our specials menu, if you want to use the occasion as an excuse to really indulge your senses!

*£54.95 PER PERSON*

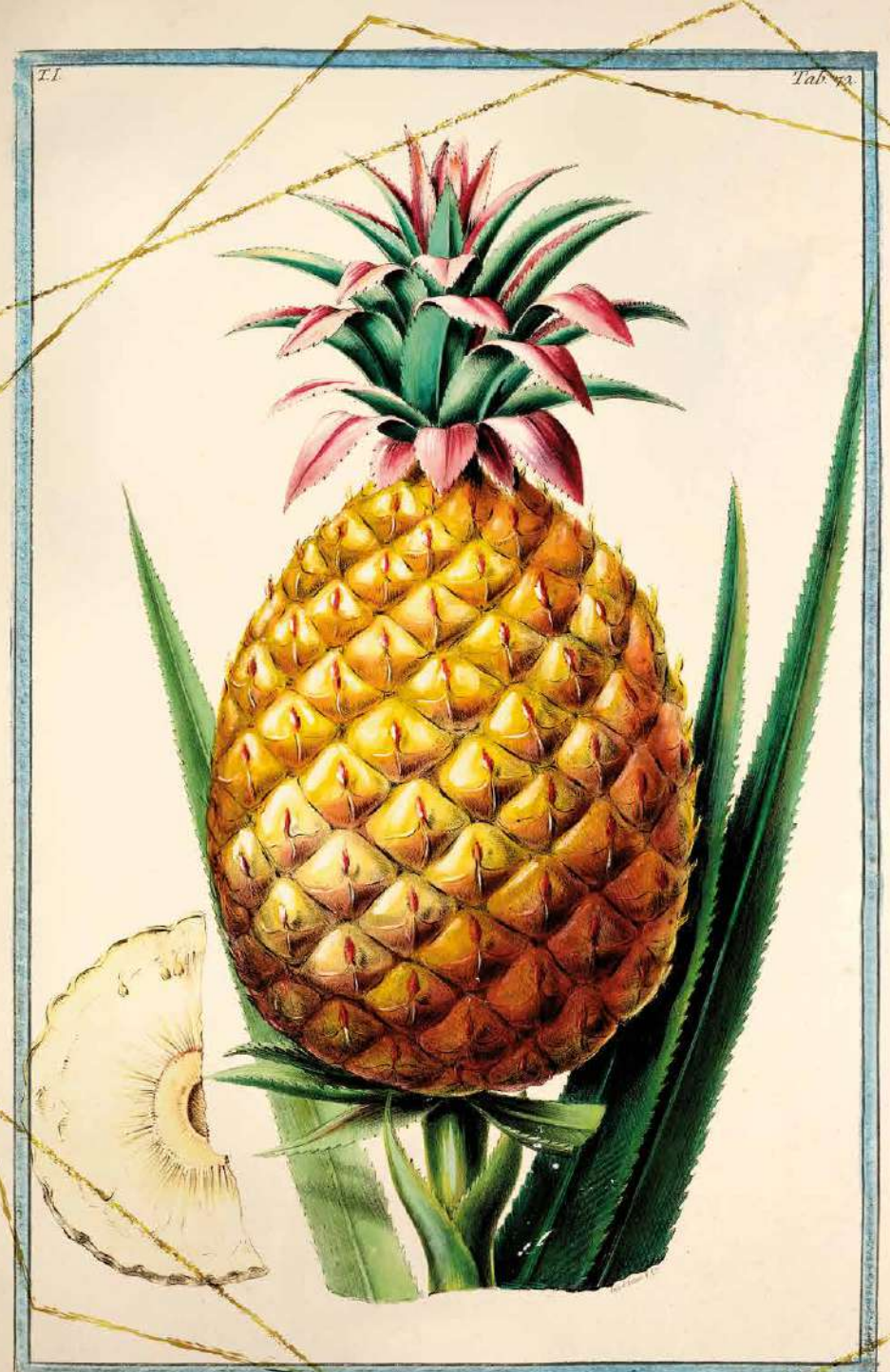
*Supplements apply to certain dishes*

## NEW YEAR'S DAY LUNCH

A great start to the New Year with a lavish and leisurely feast for lunch and a glass of Champagne.

Help yourself to the choice of appetisers from our French Market Table, all followed by classic dishes, wonderful roasts and delicious desserts.

*£49.95 PER PERSON*



*Ananas, fructu ovato, carne albida. Plum. J. R. N. 663.  
Carduus Brasilianus, foliis Aloes. C. P. Pin. 304.*

CHEESE.

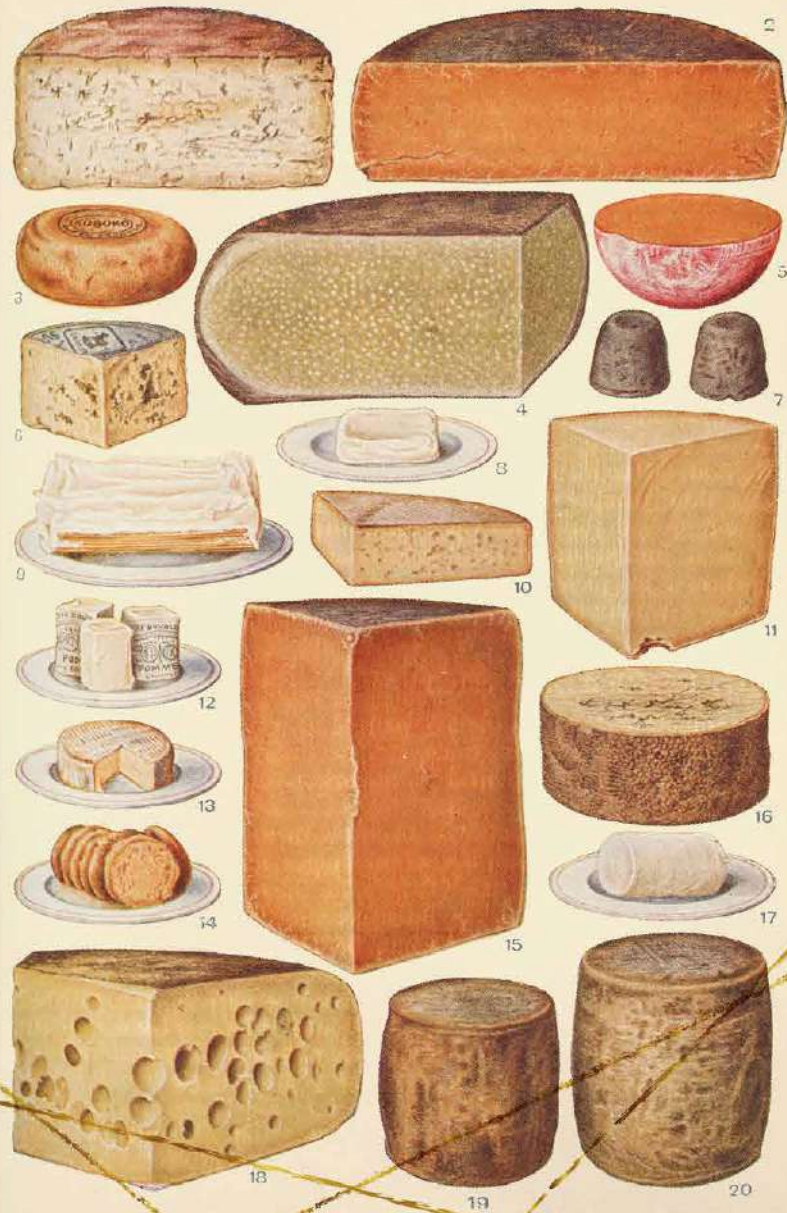
# LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, we'll be carrying on into the New Year. Enjoy an event and dining with all the trimmings from our Celebrations Menu or Buffet Menus.

The Christmas season isn't over just yet!

£37.50 PER PERSON

3<sup>RD</sup> JANUARY - 31<sup>ST</sup> JANUARY



1 Gorgonzola. 2 Double Gloucester. 3 Koboko. 4 Parmesan. 5 Dutch. 6 Roquefort. 7 Schabzieger. 8 Dunragit. 9 York Cream. 10 Port du Salut. 11 Cheddar. 12 Pommel. 13 Camembert. 14 Mainzer. 15-Cheshire. 16-Stilton. 17-Cream Bondon. 18-Gruyère. 19-Wiltshire Loaf. 20-Cheddar Loaf.

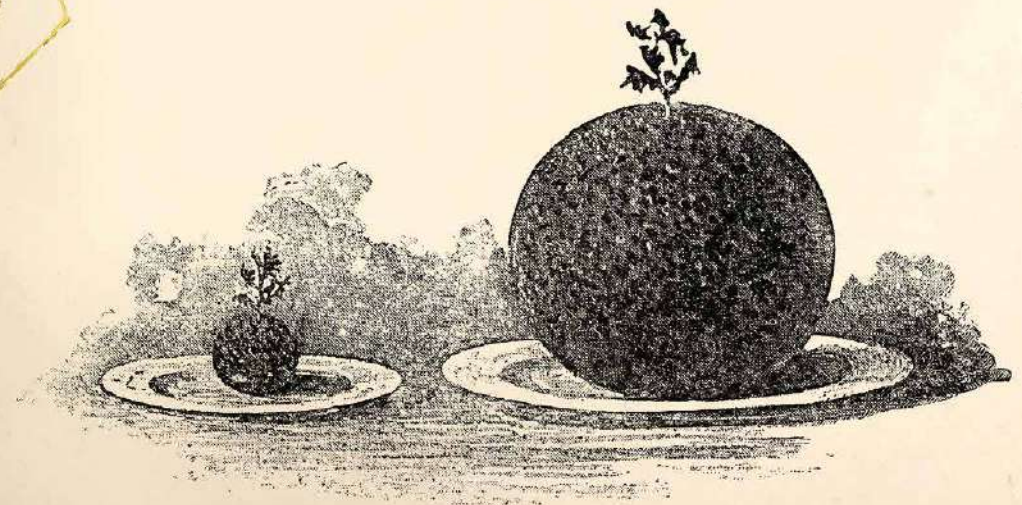


Fig. 31.

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 [HOTELDUVIN.com](http://HOTELDUVIN.com)



For further information on allergens please scan here.

Please note dishes may be subject to changes, pending the availability of seasonal supplies. 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. [NUT] = Dish contains or may contain nuts. 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.

Pre-booking is essential. Group sizes and offering subject to change. The celebrations menu in the bistro is food only, no entertainment will be provided. Menu choices will be required a minimum of 7 days prior. Deposit due within 14 days of making booking and full payment due at least 7 days prior. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at [hotelduvin.com](http://hotelduvin.com).

All details are correct at the time of going to print.

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

[HOTELDUVIN.com](http://HOTELDUVIN.com)

*HOTEL DU VIN & BISTRO CHELTENHAM*  
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