



Hotel du Vin  
&  
Bistro

**3 Course set menu**  
**at £37.50 per person**

**STARTERS**

SMOKED SALMON CLASSIC  
Eggs, capers, gherkins and shallots

JELLIED HAM HOCK TERRINE  
Celeriac rémoulade

ROQUEFORT, WALNUT&PEAR SALAD

PRAWN&CRAYFISH COCKTAIL  
With crisp iceberg lettuce, cocktail sauce, brown bread and butter

**MAIN COURSES**

RUMP OF LAMB  
Served pink with chorizo boulangère potatoes and basil pesto

POACHED SALMON  
Buttered new potatoes, hollandaise

NORMANDY CHICKEN  
Dijonnaise pommes mousseline

GOAT'S CHEESE, SPINACH&SUN BLUSHED TOMATO ROULADE  
Beetroot relish and watercress

**DESSERTS**

CRÈME BRÛLÉE  
Baked vanilla custard, glazed under sugar

BAKED CHEESECAKE  
Blueberry compote

PAVÉ OF CHOCOLATE

Candid pistachio crème fraîche  
RASPBERRY&SHERRY TRIFLE

**TEA & COFFEE**

