

GORAM VINCENT

SUNDAY LUNCH

3 COURSES 28.95

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// **SUPER FOOD** //
// **DELI TABLE** //
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The centre piece of our lunch
at Hotel du Vin, our lavish
super food table.

A buffet of fresh interesting
Mediterranean salads made in house,
with British charcuterie made by
our friends at Castellano's and a
selection of smoked and cured fish
put together by Richard Cooke at
Severn & Wye smokery.

MAINS

BIG SUNDAY ROAST

Choose from a selection of Rib of beef, Welsh
leg of lamb or Gloucester old spot pork belly.
All traditionally roasted over a charcoal fire.

Yorkshire pudding/roast potatoes/cauliflower
cheese/braised red cabbage/roasted carrots/
sweet peas

STEAK AND EGGS WITH HP SAUCE

Limousine rump steak/eggs cooked to your liking

GnV BURGER, FRENCH FRIES

200g burger/burger relish/pancetta/cheese/
tomato/red onion/pickles/seeded bun

BUTCOMBE BEER FISH AND CHIPS

Beer battered haddock/chunky chips/
mushy peas/tartare sauce/lemon

EGGS BENEDICT

Toasted muffin/poached egg/Hollandaise sauce
with either: British roast ham/Severn & Wye
smoked salmon/flat cap mushroom

OMELETTE ARNOLD BENNETT

Open face omelette/Severn & Wye smoked
haddock/Parmesan

RATATOUILLE BAKED BURFORD BROWN EGGS

Grilled flat breads

DESSERTS TROLLEY

CHARLOTTE ROYALE

Home-made jam Swiss roll/raspberry liquor/
raspberry and strawberry bavarois

18 LAYER BLACK FOREST GATEAUX

Channel Island cream

PEANUT BUTTER CHEESECAKE

Oreo cookie base/strawberry ice cream

HOME MADE CHERRY PIE AND CUSTARD

KNICKERBOKER GLORY

Layers of pineapple/strawberry/pistachio/
vanilla ice cream/Italian meringue/
cherry on the top

CHEESE SELECTION 12.50

Selected by Harvey and Brockless/
crisp breads/fruits and chutneys