



## Prestige Menu

Price: £55.00

### STARTERS

#### LOBSTER AND CRAB CAESAR SALAD

Cos lettuce, pancetta, croutons and Parmesan

#### SEARED SCALLOPS

Sauce vierge

#### AUBERGINE AND TOMATO GRATIN

Mint yoghurt and pomegranate

### INTERMEDIATE

#### PROSECCO AND SICILIAN LEMON GRANITE

A refreshing palette cleanser

### MAINS

#### RIBEYE STEAK 225G

Our rib eye steak, is dry aged on the bone for a minimum of 28 days

served with pommes frites, slow roast beef tomato and watercress

(Steak will be served medium for parties over 12, smaller parties will be cooked to order)

#### ROAST SADDLE OF VENISON

Smoked potato puree, red cabbage and chocolate sauce

#### TURBOT VÉRONIQUE

Poached turbot with citrus creamed sauce, grapes and spinach

#### CELERIAC AND STILTON PITHIVIER

Walnut and fine bean salad

# Avon Gorge Hotel by Hotel du Vin

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## DESSERTS

### PAVE OF CHOCOLATE

Candied pistachio crème fraîche

### TARTE FINE AUX POMMES

Fine tart of apples with calvados ice cream

### BRILLAT-SAVARIN CHEESECAKE

Seville orange jelly

## CHEESE

### CHEESE BOARDS

Selection of British and French cheeses, served with biscuits and chutneys

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*Hitched*