Café René
Le Pub & Restaurant
Christmas Day Menu 2026

Open from 12pm, lunch served from 2pm and closing at 6pm.

To Start

Arrival Drink & Bread Rolls

Complimentary Bucks Fizz on arrival and Bread rolls with butter for the table

Starters

Prawn Cocktail

Classic prawn cocktail, served in a lettuce cup with a Marie Rose sauce, finished with crayfish tails & served with granary bread. Gluten free on request

Tomato & Basil Soup (*Ve*)

Served with your choice of white, granary or gluten free bread

Chicken Liver Parfait

Quinelles of Parfait served on granary toasts, finished with a caramalised red onion chutney

Arancini

Crispy balls of rice stuffed with mozzarella & served with a rich black olive & sundried tomato sauce

Mains

Turkey Breast & All The Trimmings

Traditional roasted turkey breast with sage and onion stuffing, served with roast potatoes, parsnip & carrot, sprouts, cabbage, cauliflower, broccoli, pigs in blankets & finished with René gravy

Slow Roasted Brisket of Beef

Slow roasted horseradish & mustard beef brisket, served with creamy mashed potatoes, seasonal vegetables & finished with a rich red wine jus

Salmon Fillet (*GF*)

Salmon fillet roasted in garlic butter & lemon served with baby new potatoes, seasonal vegetables & lemon and dill sauce

Festive Vegetable Wellington (*Ve*)

Vegetable Wellington served with seasonal vegetables, roast potatoes & finished with gravy

Dessert

Christmas Pudding

Individual traditional Christmas pudding, served with brandy sauce

Winter Berry Cheesecake (*Ve, GF*)

Mixed fruit & berry topped vanilla cheesecake, served with vegan ice cream

Trillionaires Chocolate Tart (*Ve, GF*)

Served with vanilla ice cream

Selection of Cheeses

Brie, Cheddar and Stilton served with biscuits, grapes, celery and chutney

3 courses - £65.00 per guest

To book your party contact us at: info@caferene.co.uk
£5 per guest deposit and pre-order required.