



Café René **Christmas Menu**

On Arrival

Christmas Cracker
White & Granary rolls with Butter

Starters

Minted pea soup (GF/Vegan)
Crayfish & prawn Marie Rose with rocket salad cocktail (GF)
Pan-seared pigeon breast with beetroot salad and mulled wine blackberry jus (GF)
Honeydew melon fan and melon pearls with passion fruit coulis (GF/Vegan)
Ham hock terrine with homemade picalilli (GF)

Mains

Roast turkey with chestnut stuffing, bacon-wrapped chipolata & all the trimmings
Sirloin of beef, roasted with red wine & tarragon and served with a Yorkshire pudding
Pheasant breast wrapped in streaky bacon and served with a red wine and juniper jus (GF)
Herb-roasted loin of pork with apple & sage stuffing and local Cider Tree cider gravy
All of the above served with homemade roast potatoes, seasonal vegetables and René gravy
Oven baked fillet of hake with creamed leeks, white wine sauce & roasted potatoes (GF)
Homemade spinach gnocchi with our very own 'René Ratatouille' (Vegan)

Desserts

Christmas Pudding with brandy cream
Chocolate and pear tart with vanilla bean ice cream (GF/Vegan)
Sticky toffee pudding with Chantilly cream
Winterberry cheesecake
Chocolate fudge cake with crème anglais (GF)
Selection of cheese and biscuits with grapes, celery and fig chutney

To Finish

Coffee & mints
Mince pie

Please inform us of any dietary requirements

£27.50 per head