

Café René
Le Pub
& Restaurant
Festive Menu 2026

To Start

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 caramelised red onion chutney

Arancini

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

Mains

Turkey Breast

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 - £35.00 per guest

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

