



**Café René**  
**Le Pub**  
**& Restaurant**

**Christmas Menu 2020**

To Start

Roasted Tomato, Red Pepper & Chilli Soup (Ve)

*Served with basil oil & a choice of white or granary bread & butter. Gluten free on request*

Pan-Seared Pigeon Breast

*With pancetta and black pudding, served with beetroot salad*

Smoked Salmon (GF)

*Served with dauphinoise potatoes & a poached egg*

Ham Hock Terrine

*Served with salad, picalilli & toasted ciabatta. Gluten Free on request*

Main Course

Roast Turkey with Chestnut Stuffing, Bacon-Wrapped Chipolata & all the Trimmings  
Rump of Beef, Roasted with Red Wine & Tarragon and Served with a Yorkshire Pudding

Pheasant Breast, Roasted and Wrapped in Streaky Bacon

Butternut Squash & Mushroom Wellington (Ve)

*All of the above served with roast potatoes, sprouts, parsnip pureé, carrots, seasonal veg, stuffing, & braised red cabbage*

Oven-Baked Cod Loin (GF)

*Served with new potatoes and creamed leeks in a white wine sauce*

Homemade Potato Gnocchi (Ve)

*Served with ratatouille & cavolo nero*

Dessert

Orange & Almond Cake (GF)

*With vanilla ice cream, candied orange & orange syrup*

Christmas Pudding

*With brandy snap & brandy crème anglaise*

Vegan Chocolate & Salted Caramel Cheesecake (Ve)

Orange & Cinnamon Crème Brûlée

*Served with raspberries and shortbread*

Local Cheese Selection

*Served with homemade crackers, grapes, celery & chutney*

**2 courses £22.50 / 3 courses £27.50**

To book please contact [info@caferene.co.uk](mailto:info@caferene.co.uk)  
£5 per head deposit required.