



# 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)*

## *Sorbet*

*Champagne*

## *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*