



Café René
Christmas Day Menu

On Arrival

*Christmas cracker
White & brown rolls with butter*

Starters

Minted pea soup (GF, Vegan)

Crayfish and prawn rocket salad cocktail (GF)

Pan seared pigeon breast with a beetroot salad and mulled wine blackberry jus (GF)

Honeydew melon fan and melon pearls with a passion fruit coulis (GF, Vegan)

Ham hock terrine with homemade piccalilli (GF)

Sorbet

Champagne

Mains

Roast turkey with chestnut stuffing & bacon wrapped chipolata plus all the trimmings

Sirloin of beef with red wine & tarragon and a Yorkshire pudding

Pheasant breast wrapped in streaky bacon served with a red wine and juniper jus (GF)

Oven baked fillet of hake on a bed of creamed leeks with white wine and shallot butter (GF)

Herb roasted loin of pork, with apple and sage stuffing and Cider Tree cider gravy

Homemade spinach gnocchi served with our very own 'Rene Ratatouille' (Vegan)

All of the above served with homemade roast potatoes, seasonal vegetables and René gravy

Desserts

Christmas Pudding with brandy cream

Chocolate and pear tart with vanilla bean ice cream

Sticky toffee pudding with Chantilly cream

Winterberry cheesecake

Selection of cheese and biscuits with grapes, celery and fig chutney

Chocolate fudge cake with crème anglais (GF)

To Finish

*Coffee & Mints
Mince Pie*

Please inform us of any dietary requirements