





To Start

Prawn Cocktail

Classic prawn cocktail, served in a lettuce cup with a Bloody Mary sauce, finished with crayfish tails and served with white or granary bread. Gluten free on request

Leek & Potato Soup (Ve)

Served with your choice of white, granary or gluten free bread

Chicken Liver Parfait

Quinelles of Pâté served on granary toasts, finished with a caramalised red onion chutney

Roasted Red Pepper Arancini (v)

Crispy cheese stuffed balls of rice served with a creamy red pepper sauce

Mains

Turkey Breast

Traditional roasted turkey breast with sausagemeat & cranberry stuffing, served with roast potatoes, parsnips, carrots, sprouts, pigs in blankets and seasonal vegetables, finished with René gravy

Slow Roasted Brisket of Beef

Slow roasted horseradish and mustard beef brisket, served with creamy mashed potatoes, baby carrots, fine green beans and finished with a rich red wine jus

Salmon Fillet (GF)

Salmon fillet roasted in garlic butter & lemon, served with baby new potatoes & seasonal vegetables

Festive Vegetable Cassoulet (ve)

A rich medley of roasted vegetables in a seasoned tomato and basil sauce, served with baby new potatoes

Dessert

Christmas Pudding

Individual traditional Christmas pudding served with brandy sauce

Winter Berry Cheesecake (Ve, GF)

Vanilla cheesecake topped with mixed berries & served with vegan ice cream

Chocolate & Caramel Cake (ve)

Chocolate and caramel cake served with vanilla ice cream

Selection of Cheeses

Brie, Cheddar and Stilton served with biscuits, grapes, celery & chutney

3 courses - £35.00 per guest

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



