



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

# **Christmas Menu 2021**

***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*

***Mains***

Roast Turkey

*Served 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 bacon and served with a red wine and juniper jus (GF)*

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

Oven-baked Fillet of Hake (GF)

*with creamed leeks, white wine sauce & roast potatoes*

Homemade Spinach Gnocchi (Ve)

*Served with our very own 'René Ratatouille'*

Butternut Squash & Mushroom Wellington (Ve)

*Served with roast potatoes, sprouts, parsnip purée, carrots, seasonal veg, stuffing and red cabbage*

***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*

Selection of Cheese and Biscuits

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

**3 courses - £27.50 p.p.**

To book please contact [info@caferene.co.uk](mailto:info@caferene.co.uk)

£5 per head deposit required.

