



Large Bookings at Café du Soleil

We have a beautiful private dining room upstairs at Café du Soleil, available free of charge for a party or function for a minimum of 20 people. The oak beamed room can be set up with a single formal banquet table, 30 feet long, to seat up to 36 people, multiple tables to seat up to 60, or a relaxed and informal party for up to 70. There is a fully stocked bar with views over the river Stour and an independent sound system that allows you to play your own music, should you wish.

We offer a range of menu options, from a buffet to a 3 course meal, making it the ideal venue for business meetings, anniversaries, birthdays and weddings. Our most popular choice is the fixed price three course menu made up of our signature dishes from the dining room downstairs. This offers lots of choice and great value. If you have any special requests or dietary requirements please do not hesitate to contact us, as our chefs cook all of the food fresh to order, so we can make any adjustments as required.

You will find details of all of our menu options below in addition to a pre-order form that we require for parties of 12 or more. To book your meal, please contact the restaurant directly to confirm availability, then we will require a £10 deposit per head at least one month before and the pre-order form a minimum of one week before.

Please note that we cannot usually charge individually at the end of the meal, as this becomes infeasible when large numbers of people are involved. It is our policy to provide one itemised bill, except by prior arrangement. We are however able to run a cash bar where this is more convenient.

Please also find a copy of our wine list attached, should you wish to pre-order any drinks for your meal.

We look forwards to welcoming you here soon. Should you have any questions, please do not hesitate to contact us.

Café du Soleil, 4-5 Pound Lane, Canterbury, Kent, CT1 2BZ

Telephone: 01227 479999

Email: info@cafedusoleil.co.uk

CAFÉ DU SOLEIL

Four Ducks

*Duck liver mousse, duck rillettes, duck scratchings and smoked duck breast
Balsamic beetroot pickle, homemade focaccia*

Aubergine Gratin

Parmesan, mozzarella, tallegio, basil, tomato sauce and extra virgin olive oil

Carpaccio with Rocket and Parmesan

Thinly sliced raw beef, garlic, fresh chilli, soy sauce, olive oil

Salmon and Crab Fried "Sushi"

*Fresh salmon, crab and rocket wrapped in nori, sealed in tempura batter
Wasabi, soy dipping sauce*

Shitake Mushroom Spring Rolls

Lettuce, herb and chilli wraps, ponzu wasabi dipping sauce

Twice cooked Brisket of Beef

*Braised in red wine, then wood roasted
Bourignonne sauce, truffled macaroni cheese*

Spinach and Green Chilli Pancakes

*Beluga lentil stew, provencale roast tomatoes
Feta, sprouting broccoli, minty salsa verde*

Wood Roast Cod

*Local cod marinated in a miso sake glaze
Udon noodles, creamy coconut mussel curry and greens*

Seared Kentish Lamb

*Yoghurt, garlic and lemon marinated leg steak, spiced ratatouille
Celeriac potato croquettes, mint salsa verde*

Risotto Primavera

*Asparagus, courgette, pea, spinach and mint, finished with parmesan or Ashmore,
Garlic cheese stuffed tempura courgette flower*

Chicken Saltimbocca

*Pan fried breast with parma ham, sage, leek and tarragon cream sauce,
Macadamia crusted parmesan risotto cake, greens*

Sticky Toffee and Pecan Pudding, Whipped Cream

Valrohna Dark Chocolate Mousse, Cream, Cherries in Eau de Vie

Orange & Stem Ginger Mascarpone Cheesecake, Caramelised Oranges

Vanilla Crème Brulee

2 courses £25

3 courses £32

10% service charge will be added to tables of six or more

CAFÉ DU SOLEIL

Buffet Options

Brioche Buffet £14.95 per head

Slow cooked Pulled Pork, wood-roast Garlic Mushrooms, served with homemade brioche buns, salad, olives and tomatoes, and a selection of delicious sauces (Smoky Aioli, Soleil BBQ, Rosemary Aioli, Mayonnaise).

2 Course Buffet £20 per head

or

3 Course Buffet £25 per head

- Platters of rosemary and sea salt focaccia, garlic bread, marinated olives, aubergine caviar and avocado aioli

- Slow cooked Brisket of Beef, Bourignonne Sauce
- Chicken Saltimbocca, parma ham and sage
- Celery mashed potato and wilted greens
- Seasonal vegetarian risotto

- Sticky toffee and pecan pudding, toffee sauce
- Cheesecake with fruit coolis

Inclusive drinks packages can be arranged. Alternatively group or individual bar tabs can be run or a cash bar made available, as best suits each occasion.

Please note that a discretionary 10% service charge will be added