



Large Bookings at Café du Soleil

We have a beautiful Dining Room upstairs at Café du Soleil, available for private use, free of charge, for a party or function of 20 people or more. The oak-beamed room with views out over the River Stour can be set up in different ways to suit your event, with a single banquet table (30 feet long) to seat up to 36 people or multiple tables to seat up to 60. There is a fully stocked bar, an independent sound system that allows you to play your own music and the room can even be decorated to suit the occasion, should you wish.

We offer a range of menu options, from buffets to a 3 course meal, making it the ideal venue for weddings, business meetings, club meals, anniversaries and birthdays. Our most popular choice is the Three Course Menu made up of our signature dishes from the main a la carte menu. This offers lots of choice, great value and the benefit of a fixed price. 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. We require a deposit of £10 per head to secure the booking, which will be refunded against the meal, and ask that the pre-order form be returned a minimum of one week before the event.

Please note that we cannot 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 with tabs where this is more convenient, to allow people to choose and pay for their own drinks.

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

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

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Email: info@cafedusoleil.co.uk

CAFÉ DU SOLEIL

Four Ducks

Duck liver mousse with madeira jelly, duck rillettes, duck scratchings and smoked duck breast
Balsamic beetroot pickle, homemade focaccia

Aubergine Gratin

Parmesan, mozzarella, 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

Sour Dough Bruschetta

Cannellini bean puree, green peas, extra virgin olive oil
Almond & garlic cream sauce, herb oil

Twice Cooked Brisket of Beef

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

Cauliflower Fritters

Shitake mushroom sticky rice, green bean
And courgette coconut curry

Wood Roast Hake

Spicy prawn glaze, seafood cream reduction
Stirfried vegetables, crispy seaweed and potato cakes

Seared Kentish Lamb

Wood roast ratatouille, pommes anna, sauce soubise.

Seasonal Vegetable Risotto

Finished with Parmesan or local Ashmore cheese

Chicken Saltimbocca

Pan fried breast with pancetta and sage, leek & tarragon cream sauce,
Aligot potato, stir-fried vegetables

Sticky Toffee and Pecan Pudding, Whipped Cream

Valrohna Dark Chocolate Brownie, White Chocolate Ice Cream

Vanilla Cheesecake, Passionfruit jelly and sauce

Pannacotta and Red Fruit Compote

2 Courses £27

3 Courses £34

An optional 10% service charge will be added to tables of six or more
If you have any food allergies, please talk to a member of staff for guidance before ordering

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 £22.50 per head

or

3 Course Buffet £29.50 per head

- Platters of Rosemary and Sea Salt Focaccia, Garlic Flat Bread, Marinated Olives, Smoked Aubergine Caviar and Avocado Aioli

- Slow cooked Brisket of Beef, Bourguignonne Sauce
- Chicken Saltimbocca, Parma Ham and Sage
- Mashed Potato and Wilted Greens
- Seasonal Vegetarian Risotto

- Sticky Toffee and Pecan Pudding, Toffee Sauce
- Cheesecake with Fruit Coolis

If any guest has food allergies, please notify the team on arrival, so that we can ensure the buffet is suitable and make alternative arrangements if not.

Inclusive drinks packages can be arranged. Alternatively tabs can be run or simply a cash bar for individuals to buy their own drinks as they go.

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

CAFÉ DU SOLEIL



• WOOD FIRE CUISINE •

Wine List

WHITE WINE

		125ml	175ml	500ml carafe	Bottle		
1.	France Languedoc	Flying Solo, Grenache Blanc, Domaine Gayda ²⁰²⁰ Aromatic nose of citrus with a crisp, lively palate. Good acidity. (13%abv)		4.50	5.50	14.95	21.95
2.	Italy Emilia Romagna	Trebiano Rubicone, Rometta ²⁰¹⁹ Dry with a fruity bouquet and a fresh citrus finish. (11%abv)		4.75	5.95	15.95	22.95
3.	France Languedoc	T'air Doc, Sauvignon Blanc ²⁰²⁰ Citrus and tropical fruit, with good clean acidity. (12.5%abv)					23.95
4.	Italy Piedmont	Cortese Alasia ²⁰¹⁸ Apples, grapefruit and honeysuckle, citrus and mineral finish. (11.5%abv)					24.95
5.	France Languedoc	Viognier, Domaine Gayda ²⁰²⁰ Lemon gold colour, fresh apricot and accacia nose. (13%abv)					25.95
6.	France Languedoc	Chardonnay, Domaine Gayda ²⁰²⁰ Vibrant nose of lime, with a long crisp finish. (13%abv)		5.50	7.50	18.95	26.95
7.	Italy Veneto	Pinot Grigio, Vigneto Cantarelle, Le Vigne ²⁰¹⁹ Light crisp and dry with great balance and racy acidity. (12%abv)		6.25	7.75	19.95	28.95
8.	Portugal Minho	QL Vinho Verde, Quinta da Lixa ²⁰¹⁹ Aromatic apple and melon, with apples and tangerine on the palate, crisp finish. (10.5%abv)					29.95
9.	France Languedoc	Picpoul de Pinet, Baron De Badassiere ²⁰¹⁹ Yellow plum and greengage, with lime zest acidity. (13%abv)					29.95
10.	France Loire	Muscadet de Sevre et Maine sur lie Viellies Vignes, Château du Poyet ²⁰¹⁸ Good weight and concentration, very balanced. (11.5%abv)			7.95		30.95
11.	Italy Sardinia	Vermentino Di Sardegna DOC, Isola ²⁰²⁰ Zesty nose, lightly honeyed palate balanced by crisp acidity and almond nuttiness. (13%abv)			8.50		31.95
12.	Spain Rias Baixas	Albarino, Vina Lundy ²⁰¹⁹ Fresh fruit salad, lime and peachy finish. (12.5%abv)					33.95
13.	New Zealand Marlborough	Sauvignon Blanc, Main Divide ²⁰¹⁸ Passionfruit, gauva and lychee, crisp and tangy. (13.5%abv)		7.25	8.95	25.95	34.95
14.	USA California	Chardonnay, Bogle ²⁰¹⁹ Ripe pear and green apple, with a creamy buttery texture. (13.5%abv)			9.95		38.95
15.	Italy Piedmont	Gavi di Gavi DOCG, Minaia ²⁰¹⁹ Bright citrus and ripe apple, long refreshing mineral finish. (12.5%abv)			10.95		39.95
16.	France Loire	Sancerre, Terres Blanches, M & E Roblin ²⁰¹⁸ Bright and luscious fruit, balanced with freshness and fine acidity. (13%abv)			11.50		45.95
17.	France Burgundy	Meursault, Domaine Jean-Michel Gaunoux ²⁰¹⁷ Ripe tropical fruit, with an intense palate and balanced acidity. (13%abv)			19.95		69.95

ROSÉ WINE

		125ml	175ml	500ml carafe	Bottle		
18.	France Languedoc	Flying Solo Rosé, Domaine Gayda ²⁰²⁰ Youthful, fresh, fruity rose, with a clean crisp finish. (12.5%abv)		4.75	5.95	15.95	21.95
19.	USA California	West Coast Swing White Zinfandel, O'Neil ²⁰¹⁹ Ripe tropical fruits and starwberries with balancing acidity. (11%abv)		6.25	7.75	19.95	27.95
20.	Italy Veneto	Pinot Grigio Blush, Via Nova ²⁰¹⁹ Light, dry and crisp with fruity red berry flavours. (12%abv)		6.95	8.50	24.95	31.95
21.	France Provence	Esprit Gassier Rosé, Gassier ²⁰¹⁹ Delicate and complex with red and exoitic fruit, suave yet lively finish. (13%abv)					35.95

We offer as much of our winelist as possible by the glass, so that you can choose the perfect wine to match your food and your mood. To preserve the quality and condition of the wine, we use the Coravin Wine System, which means you can be confident of a perfect glass, every time.

RED WINE

		125ml	175ml	500ml carafe	Bottle		
22.	France Languedoc	Flying Solo, Grenache Syrah, Domaine Gayda ²⁰²⁰ Red fruits with soft tannins and a smooth fruity finish. (13.5%abv)		4.50	5.50	14.95	21.95
23.	Italy Puglia	Primitivo Salento, Boheme ²⁰²⁰ Aromas of plums and strawberry jam, with food friendly acidity. (13%abv)		4.75	5.95	15.95	22.95
24.	France Languedoc	T'air Doc, Syrah ²⁰²⁰ White pepper and dark plums, with hints of raspberry and vanilla. (13%abv)					23.95
25.	Spain Cariñena	Paniza, Garnacha Tempranillo ²⁰¹⁹ Bright and refreshing with juicy plums and soft tannins. (14%abv)					24.95
26.	Italy Piedmont	Barbera del Piemonte, Amonte ²⁰¹⁹ Blueberries, cherries and raspberries with a persistent finish. (11.2%abv)					25.95
27.	Italy Tuscany	Osa Maremma Toscana Rosso, Fattoria Querciarossa ²⁰¹⁹ Supertuscan blend with flavours of fig, tobacco and spiced cherry. (13.5%abv)		6.25	7.75	19.95	28.95
28.	Chile Casablanca	Merlot Reserva, Vinamar ²⁰¹⁹ Bright ruby with gentle red fruits and a soft balanced finish. (13.5%abv)		6.50	7.95	21.95	29.95
29.	Chile Leyda Valley	Cabernet Sauvignon Reserva, Viña Leyda ²⁰¹⁹ Plums and cherries up front, hints of mocha and friendly tannins. (14%abv)			8.25		30.95
30.	Argentina Mendoza	Reserve Malbec, Bodegas Santa Ana ²⁰¹⁹ Powerful red stone fruits with a touch of spicy oak. (13.5%abv)		6.95	8.95	24.95	31.95
31.	France Rhône	Cotes du Rhone Villages Chusclan, Maison Sinnae ²⁰¹⁷ Approachable ripe chewy cherries and strawberries, with a spicy fragrance. (13.5%abv)			9.25		32.95
32.	France Languedoc	Cabernet Franc, Domaine Gayda ²⁰¹⁹ Opaque, full bodied and perfumed with fragrant black cherry, cassia and spice. (13.5%abv)			9.50		34.95
33.	Spain Rioja	Rioja Edicion Limitada, Ramón Bilbao ²⁰¹⁷ Dark and red fruit with polished spicy tannins and good acidity. (14%abv)			9.75		36.95
34.	Italy Veneto	Valpolicella Ripasso, Giacomo Montresor ²⁰¹⁶ Morello cherry, soft spice and ripe plums, rich and super smooth. (14%abv)			9.95		37.95
35.	France Languedoc	Chemin de Moscou, Domaine Gayda ²⁰¹⁸ Brooding black fruits spice and violets, with a powerful balanced finish. (14.5%abv)			10.95		39.95
36.	Italy Tuscany	Chianti Classico Riserva, Il Griggio, San Felice ²⁰¹⁵ Woodland berries, cherry, leather and spice. Hallmark sangiovese. (13%abv)			11.50		42.95
37.	France Burgundy	Chorey-Les-Beaune, Domaine Maillard Père et Fils ²⁰¹⁷ Crystal bright concentrated red fruit with a lick of vanilla, fine tannins. (13%abv)			11.95		47.95
38.	Argentina Salta	Altimus Malbec, El Esteco ²⁰¹⁶ Baked red fruits, chocolate and toasty oak. Ripe tannins, great acidity. (15%abv)			13.95		49.95
39.	Italy Piedmont	Barbaresco, Produttori di Barbaresco ²⁰¹⁷ Perfumed red cherry and smoked bacon. Complex, silky and rounded. (14%abv)			15.95		59.95
40.	USA California	1882 Cabernet, Inglenook ²⁰¹³ Solid core of dark fruits with notes of chocolate and toasted oak. Fine tannins(14.8%abv)			21.95		79.95

SPARKLING WINE & CHAMPAGNE

		125ml	Bottle		
41.	Italy Veneto	Prosecco Frizzante, Spago, Riva della Chiesa ^{NV} Fresh, elegant, fruity and ever so slightly sweet, with a gentle fizz. (11%abv)		7.50	29.95
42.	England Kent	Brut Reserve, Gusbourne ²⁰¹⁶ Classic champagne style from the Garden of England. Bright and fresh.(12%abv)		9.50	49.95
43.	England Kent	Rose, Gusbourne ²⁰¹⁶ Distinctive English sparkling rose of cherries, strawberries and cream. (12%abv)			59.95
44.	England Kent	Blanc de Blancs, Gusbourne ²⁰¹⁶ Pure chardonnay showing green apples and buttery tarte tatin richness. (12%abv)			64.95
45.	France Champagne	Charles Heidsieck, Brut Reserve ^{NV} Fresh brioche and bright tropical fruit. Deep gold and persistent bubbles. (12%abv)			69.95
46.	France Champagne	Laurent Perrier, Rose ^{NV} Salmon pink colour, a crisp nose and soft red fruits with a rounded finish. (12%abv)			79.95

APERITIFS

GLASS OF PROSECCO	7.95	ELDERFLOWER FIZZ	8.95
GLASS OF GUSBOURNE BRUT RESERVE	9.95	Prosecco, gin and lemon juice, elderflower syrup	
PROSECCO ROYALE - Prosecco, Creme de Cassis	8.95	GIN AND TONIC FeverTree tonic with guest gins.	
PIMMS AND LEMONADE	6.95 / 17.95	See blackboard for today's list and prices.	

DESSERT WINE & PORT

		75ml	Bottle
47. France Languedoc	Section Chenin Blanc, Domaine Gayda ²⁰¹⁵ Shiny gold with exotic fruits and pineapple. Great acidity and sweetness. (11%abv)	6.95	500ml 29.95
48. Portugal Douro	Late Bottled Vintage Port, Quinta do Crasto ²⁰¹⁵ Dark ripe cherry, with a cedar core and long, rounded, smooth finish. (20%abv)	5.95	750ml 39.95
49. Australia Clare Valley	Liquer Muscat, Skillogalee ^{NV} Nuts, raisins and apricots to match the sweetest desserts. 25 years old. (18%abv)	7.95	750ml 49.95
50. Canada Ontario	Riesling Icewine, Peller ²⁰¹⁷ Picked whilst frozen, each grape produces just one drop of intensely flavoured juice (10.5%abv)	10.95	375ml 49.95

BEERS, MINERAL WATERS AND SOFT DRINKS

BEERS

Birra Moretti (4.6%, 330ml)	4.95
Estrella Damm (4.6%, 330ml)	5.25
Peroni Red (6.7%, 330ml)	5.95
Al Hambra Reserva (6.4%, 330ml)	5.95
Aspall Suffolk Cider (5.5%, 330ml)	4.95
Estrella Daura Damm Gluten Free (5.4%, 330ml)	5.25
Bittburger Drive (0 %, 330ml)	2.95
Wanstum Preussen Pilsner (4.5%, 500ml)	5.95
Wanstum 1381 IPA (3.8%, 500ml)	5.95
Wanstum Imperium Best Bitter (4%, 500ml)	5.95
Wanstum Dynamo Golden Ale (4.6 %, 500ml)	5.95

SOFT DRINKS

Lemonade	2.95
Pepsi	2.95
Diet Pepsi	2.95
Sunkist Orange	2.95
Orange Juice	2.95
Apple Juice	2.95
Pineapple Juice	2.95
Mango Juice	2.95
Passionfruit Juice	2.95
Cranberry Juice	2.95
Tomato Juice	2.95

MINERAL WATER

Acqua Panna, still water (750ml)	3.95
San Pellegrino, sparkling water (750ml)	3.95
Fevertree Mixers (200ml)	2.95

HOT DRINKS

Coffee / Decaff	2.95
Coffee Espresso	2.95
Coffee D. Espresso	2.95
Cappucino / Latte	3.95
Coffee Liqueur	7.95
Hot Chocolate	3.95
Tea:	2.95
Camomile Tea, Red Fruit Tea, Earl Grey Tea, Peppermint Tea	