



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 groups of 20 people or more Sunday to Thursday, or 45 or more Friday and Saturday. 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 set price 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

Telephone: 01227 479999

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 £29

3 Courses £36

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

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 £24 per head

Or

3 Course Buffet £32 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