

# CAFÉ DU SOLEIL

## **Songbird's Piemontese Dinner**

*Thursday 19<sup>th</sup> October 2023, 7pm*

*On arrival – Gavi del Comune di Gavi, Folli & Benato*

### **Vitello Tonnato**

*Slices of seared rose veal or wood roast peppers  
Dressed with an aioli of tuna, anchovies and capers  
[2020 Chardonnay, Marchesi de Gresy,](#)*

### **Gnocchi alla Bava**

*Homemade potato and chestnut gnocchi  
Truffle and Castelmagno cheese sauce  
[2019 Cascina Nuova Organic Barbera](#)*

### **Brasato al Barolo**

*Beef brisket gently braised overnight in Barolo wine  
Soft polenta and buttered cabbage*

Or

### **Pesce San Pietro**

*Pan fried fillet of John Dory  
Asti vermouth cream sauce, fried polenta and sauté greens  
[2017 Langhe Rosso, Roagna](#)  
[2013 Barolo Bussia, Dardi le Rose, Poderi Colla](#)*

### **Pesche al Forno**

*Baked peach with crushed amaretti, chocolate and pine nuts  
[2022 Moscato d'Asti, Paolo Saracco](#)*

### **4 courses & matching wines £75 per head**

*An optional 10% service charge will be added to your bill. All tips and service charge go to staff*

***If you have a food allergy, or would like the pescatarian options, please let us know  
at the time of booking.***

# CAFÉ DU SOLEIL

## **Off the Beaten Track Dinner**

*Hosted by Clive Barlow MW and Bancroft Wines  
Thursday 16<sup>th</sup> November 2023, 7pm*

### ***Focaccias and Sicilian Olives***

*L'Ormarins Antony Rupert, Cap Classique  
Stellenbosch, South Africa NV*

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### **Loin of Hake**

*With clams, saute spinach and samphire,  
Seafood cream sauce*

*Gruner Veltliner, Weszeli, Austria 2022  
Moschofilero, Tripolis Winery TOMH, Matinia, Greece 2022*

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### **Twice Cooked Brisket of Beef**

*Gently braised overnight in red wine, then wood roasted  
Porcini, pancetta Bourgignonne sauce & truffled macaroni cheese*

*Unwritten Poem Blaufrankisch, Tiwari House, Lake Balaton, Hungary 2020  
Pedra a Pedra Tinto, Quinta da Pedra, Douro Valley, Portugal 2019*

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### **Madagascan Vanilla Pod Cheesecake**

*Passion Fruit Jelly and passionfruit sauce*

*Ancienne Cure, Monbazillac, France 2021*

**£85 per person**

*If you have a food allergy, please let us know at the time of booking.  
Please book by contacting Clive Barlow MW by email; [clivebarlowmw@gmail.com](mailto:clivebarlowmw@gmail.com)*

**Due to limited availability and high demand, these tables cannot be booked online. Please call us on 01227 479999 to reserve your place.**

**Please be advised that a deposit of £10 per head is required to secure a table.**

