



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 16 people or more (30 or more on Saturdays). 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 30 people, multiple tables to seat up to 55, or mixed seating and standing room for 70 for more informal events.

We offer a set menu made up of our most popular signature dishes, to make organising your meal easy, with the added benefit of fixed pricing. We also have cost effective buffet menus available for more laid-back social occasions. 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, or indeed create bespoke menus on request.

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. This makes the private dining room the ideal venue for weddings, business meetings, club meals, anniversaries and birthday parties.

You will find details of our menu options below, in addition to a pre-order form that we require for parties of 12 or more. A copy of our wine list is also included, should you wish to pre-order any drinks. 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.

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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CAFÉ DU SOLEIL

Duo of Duck Crostini

Creamy duck mousse with madeira jelly, bbq duck rillettes with duck scratchings
Balsamic beetroot pickle (gd)

Aubergine Gratin

Parmesan, mozzarella, smoked scamorza, basil, tomato sauce and herb oil (d)

Carpaccio with Rocket and Parmesan

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

Salmon and Crab Fried "Sushi"

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

Bruschetta

Heritage tomatoes, garlic, basil, extra virgin olive oil
Black olives, capers and toasted almonds (gn)

Twice Cooked Brisket of Beef

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

Vegetable Pakora

Crispy spiced vegetable fritters, shitake mushroom sticky rice,
green bean and courgette coconut curry

Wood Roast Hake

Hake loin, clams, seafood cream reduction
Potato cakes and greens (fmcgd)

Seared Kentish Lamb

Wood roast ratatouille, boulangère potatoes, red pepper soubise, salsa verde (d)

Porcini & Mushroom Risotto

Wood roast garlic portabello mushroom stuffed with
Spinach and farmhouse cheddar (dg)

Chicken Saltimbocca

Pan fried breast with pancetta and sage, leek & tarragon cream sauce,
Parmesan mozzarella arancini, sauteed vegetables (gd)

Sticky Toffee and Pecan Pudding, Whipped Cream (gdn)

Valrohna Dark Chocolate Brownie, White Chocolate Ice Cream (gd)

Burnt Basque Cheesecake, Redfruit Compote, Vanilla Cream (d)

Vegan Chocolate & Coconut Ganache

Tiramisu (gd)

2 Courses £32

3 Courses £39

**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

2 Course Buffet £26 per head

Twice cooked brisket of beef, bourguignonne sauce

Chicken saltimbocca, Parma ham and sage

Aligot potatoes, wilted greens and confit carrots

Mushroom risotto with pecorino

Sticky toffee and pecan pudding, toffee sauce

Cheesecake with passionfruit coulis

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.

A discretionary service charge of 10% will be added to the bill

CAFÉ DU SOLEIL

Brioche Buffet £15 per head

Slow cooked *Pulled Pork* and juicy *Garlic Mushrooms* roasted in our wood burning oven, served with soft homemade brioche buns.

Mixed salad, French fries, and a selection of delicious house sauces.

Dessert Buffet £5 per head

Vanilla Cheesecake with Passionfruit Coulis
Sticky Toffee and Pecan Pudding, Toffee Sauce and Cream
Chocolate Brownie with White Chocolate Cream

Drinks

Inclusive drinks packages can be arranged.
Alternatively individual tabs can be run or a cash bar to buy drinks as you go.

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.

Please note that a discretionary 10% service charge will be added to groups of 6 or more

CAFÉ DU SOLEIL



• WOOD FIRE CUISINE •

Wine List

APERITIFS & COCKTAILS

GLASS OF PROSECCO (+ CASSIS £1)	8.00	OLD FASHIONED	9.50
GLASS OF SIMPSONS CANTERBURY ROSE	10.00	NEGRONI	9.50
GLASS OF GUSBOURNE BRUT RESERVE (+ SLOE GIN £2)	11.00	LIMONCELLO SPRITZ	9.50
GIN AND FEVER-TREE TONIC	PLEASE ASK	ESPRESSO MARTINI (+ BAILEYS £2.50)	9.50
MOJITO ROYALE	9.50	APEROL SPRITZ	9.50
PASSIONFRUIT DAIQUIRI	9.50	XECO SHERRY - FINO OR AMONTILLADO	7.50

WHITE WINE

		125ml	175ml	500ml carafe	Bottle		
1.	France Languedoc	Flying Solo, Grenache Blanc, Domaine Gayda Aromatic nose of citrus with a crisp, lively palate. Good acidity. (13%abv)		5.50	7.00	18.50	24.00
2.	France Languedoc	T'air Doc, Sauvignon Blanc Citrus and tropical fruit, with good clean acidity. (12.5%abv)					27.00
3.	Italy Piedmont	Cortese Alasia Apples, grapefruit and honeysuckle, citrus and mineral finish. (11.5%abv)		5.75	7.75	19.50	28.00
4.	Italy Emilia Romagna	Trebiano Rubicone, Rometta Dry with a fruity bouquet and a fresh citrus finish. (11%abv)					28.00
5.	France Languedoc	Viognier, Domaine Gayda Lemon gold colour, fresh apricot and accacia nose. (13%abv)					29.00
6.	France Languedoc	Chardonnay, Domaine Gayda Vibrant nose of lime, with a long crisp finish. (13%abv)		6.50	9.00	23.00	30.00
7.	Italy Friuli-Venezia	Pinot Griggio Puiattino IGT, Giovanni Puiatti Balanced body and crisp finish, with apples, peaches and ripe pears. (12.5%abv)		7.00	9.50	25.00	32.00
8.	Portugal Minho	QL Vinho Verde, Quinta da Lixa Aromatic apple and melon, with apples and tangerine on the palate, crisp finish. (10.5%abv)					33.00
9.	Italy Tuscany	Vernaccia di San Gimignano, Castellani Aromas of peach and grapefruit. Unoaked, crisp and dry with a hint of almond.. (12.5%abv)			9.50		34.00
10.	France Languedoc	Picpoul de Pinet, Baron De Badassiere Yellow plum and greengage, with lime zest acidity. (13%abv)					35.00
11.	France Loire	Muscadet de Sevre et Maine sur lie Vieilles Vignes, Château du Poyet Good weight and concentration, very balanced. (11.5%abv)			10.50		36.00
12.	Spain Rias Baixas	Albarino, Vina Lundy Fresh fruit salad, lime and peachy finish. (12.5%abv)					38.00
13.	New Zealand Marlborough	Sauvignon Blanc, Main Divide Passionfruit, gauva and lychee, crisp and tangy. (13.5%abv)		9.00	11.50	32.00	40.00
14.	USA Washington	Columbia Valley Riesling, Chateau Ste. Michelle Lime scented peachy notes and crisp apple, with a delicate spritz and delicious acidity. (12%abv)					42.00
15.	USA California	Chardonnay, Bogle Ripe pear and green apple, with a creamy buttery texture(13.5%abv)			12.50		44.00
16.	Italy Piedmont	Gavi di Gavi DOCG, Minaia Bright citrus and ripe apple, long refreshing mineral finish. (12.5%abv)			13.50		46.00
17.	France Loire	Sancerre, Terres Blanches, M & E Roblin Bright and luscious fruit, balanced with freshness and fine acidity. (13%abv)			16.00		55.00
18.	France Burgundy	Meursault, Domaine Jean-Michel Gaunoux Ripe tropical fruit, with an intense palate and balanced acidity. (13%abv)			22.00		85.00

ROSÉ WINE

			125ml	175ml	500ml carafe	Bottle
19.	France Languedoc	Flying Solo Rosé, Domaine Gayda Youthful, fresh, fruity rose, with a clean crisp finish. (12.5%abv)	5.50	7.00	18.50	24.00
20.	USA California	West Coast Swing White Zinfandel, O'Neil Ripe tropical fruits and starwberries with balancing acidity. (11%abv)	7.50	9.50	25.00	33.00
21.	Italy Veneto	Pinot Grigio Blush, Il Sospiro Light, dry and crisp with fruity red berry flavours. (12%abv)	8.00	10.00	28.00	35.00
22.	France Provence	Esprit Gassier Rosé, Gassier Delicate and complex with red and exoitic fruit, suave yet lively finish. (13%abv)				45.00

RED WINE

			125ml	175ml	500ml carafe	Bottle
23.	France Languedoc	Flying Solo, Grenache Syrah, Domaine Gayda Red fruits with soft tannins and a smooth fruity finish. (13.5%abv)	5.50	7.00	18.50	24.00
24.	France Languedoc	T'air Doc, Syrah White pepper and dark plums, with hints of raspberry and vanilla. (13%abv)				27.00
25.	Italy Puglia	Primitivo Salento, Boheme Aromas of plums and strawberry jam, with food friendly acidity. (13%abv)	6.50	9.00	23.00	29.00
26.	Spain Aragon	Garnacha Tinto, Brisa de Verano Juicy dark red fruit with hints of pepper and moccha. Ripe tannins for a full finish. (14%abv)				29.00
27.	Italy Piedmont	Barbera del Piemonte, Amonte Blueberries, cherries and raspberries with a persistent finish. (12%abv)				30.00
28.	Italy Tuscany	Osa Maremma Toscana Rosso, Fattoria Querciarossa Supertuscan blend with flavours of fig, tobacco and spiced cherry. (13.5%abv)	7.00	9.50	25.00	32.00
29.	Chile Leyda Valley	Merlot Reserva, Viña Leyda Aromas and soft flavours of plums, cherries and spices, followed by dark chocolate. (13%abv)	8.00	9.50	27.00	36.00
30.	Argentina Mendoza	Malbec Reserva, Santa Ana Bright ruby with gentle red fruits and a soft balanced finish. (13%abv)	8.50	10.25	29.00	37.00
31.	Chile Maipo	Cabernet Sauvignon Gran Reserva, Tarapaca Ripe black fruit in the mouth, with vanilla, pepper and bay on the nose. (14%abv)		11.00		38.00
32.	France Languedoc	Cabernet Franc, Domaine Gayda Opaque, full bodied and perfumed with fragrant black cherry, cassis and spice. (13.5%abv)		11.00		38.00
33.	France Rhone	Cotes du Rhone Villages Chusclan, Maison Sinnæ Approachable ripe chewy cherries and strawberries, with a spicy fragrance. (13.5%abv)		11.50		39.00
34.	Spain Rioja	Rioja Edicion Limitada, Ramón Bilbao Dark and red fruit with polished spicy tannins and good acidity. (14%abv)		12.50		44.00
35.	Italy Veneto	Valpolicella Ripasso, Giacomo Montresor Morello cherry, soft spice and ripe plums, rich and super smooth. (14%abv)		13.00		45.00
36.	France Languedoc	Chemin de Moscou, Domaine Gayda Brooding black fruits spice and violets, with a powerful balanced finish. (14.5%abv)		13.50		48.00
37.	Italy Tuscany	Chianti Classico Riserva, Il Griggio, San Felice Woodland berries, cherry, leather and spice. Hallmark sangiovese. (13%abv)		14.50		50.00
38.	France Burgundy	Chorey-Les-Beaune, Domaine Maillard Père et Fils Crystal bright concentrated red fruit with a lick of vanilla, fine tannins. (13%abv)		15.50		60.00
39.	Argentina Salta	Altimus Malbec, El Esteco Baked red fruits, chocolate and toasty oak. Ripe tannins, great acidity. (15%abv)		16.50		65.00
40.	Italy Piedmont	Barbaresco, Produttori di Barbaresco Perfumed red cherry and smoked bacon. Complex, silky and rounded. (14%abv)		19.00		70.00
41.	USA Napa Valley	Palermo, Orin Swift Quintessential Napa. Bold ripe fruit with asian spices, beautifully framed with oak. (15.5%abv)		24.00		89.00

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.

SPARKLING WINE & CHAMPAGNE

42.	Italy Veneto	Fontessa Prosecco Spumante Brut, Adria Vini Fresh and fruity with aromas of citrus and apple. Zesty grape flavours on the finish. (11%abv)	125ml 8.00	Bottle 35.00
43.	England Kent	Chalklands Classic Cuvee, Simpsons Bright citrus flavours and a buttery pastry nose. Made just 6 miles from Café du Soleil. (12.5%abv)		49.00
44.	England Kent	Canterbury Rose, Simpsons Bouquet of strawberry sorbet, with crisp berry flavours and a rounded texture. (12.5%abv)	10.00	52.00
45.	England Kent	Brut Reserve, Gusbourne Classic champagne style from the Garden of England. Bright and fresh. (12%abv)	11.00	56.00
46.	England Kent	Rose, Gusbourne Distinctive English sparkling rose of cherries, strawberries and cream. (12%abv)		62.00
47.	England Kent	Blanc de Blancs, Gusbourne Pure chardonnay showing green apples and buttery tarte tatin richness. (12%abv)		65.00
48.	England Kent	Blanc de Noirs, Gusbourne Candied fruits and violets from this pure Pinot Noir. Deep and complex yet refreshing. (12%abv)		70.00
49.	France Champagne	Charles Heidsieck, Brut Reserve Fresh brioche and bright tropical fruit. Deep gold and persistent bubbles. (12%abv)		75.00
50.	France Champagne	Laurent Perrier, Rose Salmon pink colour, a crisp nose and soft red fruits with a rounded finish. (12%abv)		85.00

DESSERT WINE & PORT

51.	France Languedoc	Selection Chenin Blanc, Domaine Gayda Shiny gold with exotic fruits and pineapple. Great acidity and sweetness. (11%abv)	75ml 7.50	Bottle 500ml 30.00
52.	Portugal Douro	Late Bottled Vintage Port, Quinta do Crasto Dark ripe cherry, with a cedar core and long, rounded, smooth finish. (20%abv)	7.00	750ml 55.00
53.	Canada Ontario	Riesling Icewine, Peller Picked whilst frozen, each grape produces just one drop of intensely flavoured juice (10.5%abv)	14.00	375ml 60.00
54.	Australia Clare Valley	Liquor Muscat, Skillogalee Nuts, raisins and apricots to match the sweetest desserts. 25 years old. (18%abv)	10.00	750ml 70.00

BEERS

Birra Moretti (4.6%, 330ml)	5.75
Estrella Damm (4.6%, 330ml)	6.00
Peroni Red (6.7%, 330ml)	6.50
Curious Apple Cider (5.2%, 330ml)	6.00
Estrella Daura Damm Gluten Free (5.4%, 330ml)	5.75
Free Damm, Estrella (0%, 330ml)	4.00
Wantsum UB122 Pilsner (4.5%, 500ml)	6.75
Wantsum 1381 IPA (3.8%, 500ml)	6.75
Wantsum Imperium Best Bitter (4%, 500ml)	6.75

SOFT DRINKS

Lemonade	3.25
Pepsi	3.25
Diet Pepsi	3.25
Sunkist Orange	2.95
Crodino - Italian aperitivo	5.50
Orange Juice	3.25
Apple Juice	3.25
Pineapple Juice	3.25
Mango Juice	3.75
Passionfruit Juice	3.75
Cranberry Juice	3.25
Big Tom Tomato Juice	4.50