



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

Telephone: 01227 479999

Email: info@cafedusoleil.co.uk

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