

CAFÉ DU SOLEIL

Christmas 2023 at Café du Soleil

At Café du Soleil we offer a wonderful Christmas experience and have a beautiful private dining room with its own bar, which is ideal for larger groups of 20-55 people.

In addition to our a la carte food, we offer a special ***Christmas Menu*** of carefully selected dishes ***for groups of 12 or more***, including our own traditional Christmas Turkey, which provides a wide range of choice, whilst maintaining great value for money and the convenience of a fixed price. Please find a copy with this pack. To provide the best quality and enable us to cook dishes such as the Christmas Turkey to order, we do ask guests choosing this menu to select their food in advance, so please also find a pre-order form included.

Because everything on our menu is made fresh by our chefs, we are extremely flexible, so if you have any dietary requirements or special requests, please do not hesitate to contact us.

You will also find a copy of our wine list, should you wish to pre-order any drinks with your meal.

Making a booking

- Check how many will be in your group, then phone us to confirm whether we have availability on your preferred date and time.
- A £10 per head deposit is payable at the time of booking to secure the table. This will be refunded against your final bill.
- Once you have made a reservation, please ask each person in your group to select which dish they would like for each course using our pre-order form and return the form to us.
- Please note that we cannot charge individually at the end of the meal, as this becomes infeasible for large groups. It is our policy to provide one itemised bill, except by prior arrangement.

Café du Soleil, 4-5 Pound Lane, Canterbury, Kent, CT1 2BZ
Telephone: 01227 479999 Email: info@cafedusoleil.co.uk

CAFÉ DU SOLEIL

Duck Crostini

*Duck liver mousse with madeira jelly, pulled duck rillettes, duck scratchings
Balsamic beetroot pickle, homemade focaccia. (dg)*

Aubergine Gratin (V)

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

Carpaccio with Rocket and Parmesan

Thinly sliced raw beef, garlic, fresh chilli, soy sauce, extra virgin olive oil (dg)

Salmon and Crab Fried "Sushi"

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

Bruschetta Siciliana (VV)

*Heritage tomato, garlic, basil, extra virgin olive oil
Artichoke puree, toasted pine nuts (gn)*

Twice cooked Brisket of Beef

*Braised in red wine, then wood roasted.
Bourguignonne sauce, truffled macaroni cheese (dg)*

Loin of Hake

*Roasted in the wood burning oven, clam and seafood cream sauce,
crispy potato cakes, greens (fmcdg)*

Spiced Vegetable Pakora (VV)

Shitake mushroom sticky rice, green bean and courgette coconut curry

Wood Roast Breast of Free Range Bronze Turkey

*Sausage and chestnut stuffing, red wine and porcini jus, sauteed sprouts
Confit chantenay carrots with caramelised onions, pigs in blankets, duck fat roast potatoes (dg)*

Porcini Risotto (V)

Truffled portabello mushrooms. Farmhouse cheddar (d)

Marinated Kentish Lamb

Ratatouille, boulangere potatoes, red pepper soubise, salsa verde (d)

Sticky Toffee and Pecan Pudding, whipped cream (gdn)

Valrohna Dark Chocolate Brownie, white chocolate cream (dg)

Burnt Basque Cheesecake, red fruit compote, cream (d)

Chocolate and Coconut Ganache, fresh strawberries, griottines cherries, eau de vie (VV)

2 courses £33

3 courses £40

**An optional 10% service charge will be added to tables of six or more.
If you have a food allergy, please talk to a member of staff before ordering. Due to the large range of ingredients that we use in our kitchen, we cannot absolutely guarantee that any of our dishes is allergen free, even though we take extreme care.
V = vegetarian, VV = vegan, (g) gluten, (d) dairy, (n) nuts, (s) seafood**

CAFÉ DU SOLEIL



• WOOD FIRE CUISINE •

Wine List

APERITIFS & COCKTAILS

GLASS OF PROSECCO (+ CASSIS £1)	8.00	OLD FASHIONED	10.00
GLASS OF SIMPSONS CANTERBURY ROSE	10.00	NEGRONI	10.00
GLASS OF GUSBOURNE BRUT RESERVE	11.00	SPICED BERRY DAIQUIRI	10.00
GIN AND FEVER-TREE TONIC	SEE BOARD	ESPRESSO MARTINI (+ BAILEYS £2.50)	10.00
VANILLA PEAR SOUR	10.00	APEROL SPRITZ	10.00
BLOODY MARY	10.00	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	24.50
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	24.50
20.	USA California	West Coast Swing White Zinfandel, O'Neil Ripe tropical fruits and strawberries 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 exotic 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	24.50
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 mocha. 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 Rhône	Cotes du Rhône Villages Chusclan, Maison Sinae 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 (4.7%, 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