

CAFÉ DU SOLEIL

Christmas 2024 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

Pecorino and Truffle Croquetas

Salsa romesco and rocket (dgn)

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

Black olives, capers and toasted almonds (gn)

Twice cooked Brisket of Beef

Braised in red wine, then wood roasted.

Bourguignonne sauce, truffled macaroni cheese (dg)

Loin of South Coast Hake

Roasted in the wood burning oven, mussels and seafood cream sauce,

crispy potato cakes, greens (fmcdg)

Vegetable and Chickpea Curry (VV)

Spicy tempura broccoli, shitake mushroom sticky rice,

Green bean, chickpea and courgette coconut curry

Wood Roast Breast of Free Range Bronze Turkey

Sausage and chestnut stuffing, pigs in blankets, red wine and porcini jus, sauteed sprouts

Confit chantenay carrots with caramelised onions, duck fat roast potatoes, cranberry sauce (dg)

Porcini Risotto (V)

Garlic portabello mushrooms. Farmhouse cheddar (d)

Marinated Kentish Lamb

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

Sticky Toffee and Pecan Pudding, whipped cream (gdn)

Valrohna Dark Chocolate Brownie, white chocolate ice cream (dg)

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

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

Tiramisu (gd)

2 courses £34

3 courses £42

A discretionary 10% service charge will be added to tables of 5 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, (f) fish, (m) mollusc, (c) crustacea

Soft Drinks

Lemonade	3.75
Pepsi	3.75
Diet Pepsi	3.75
Sunkist Orange	3.75
Crodino - Italian aperitivo	6.25
Orange Juice	3.75
Apple Juice	3.75
Pineapple Juice	3.75
Mango Juice	3.95
Passionfruit Juice	3.95
Cranberry Juice	3.75
Big Tom Tomato Juice	4.50
Mineral Water Still - Aqua Panna 750ml	4.75
Mineral Water Sparkling - San Pellegrino 750ml	4.75
Fevertree Mixers (200ml)	3.25

Hot Drinks

Coffee / Decaff	4.00
Coffee Espresso	3.00
Coffee D. Espresso	3.50
Coffee Cappucino	4.50
Coffee Latte	4.50
Liqueur Coffee	9.50
Hot Chocolate	5.00
Tea	4.00
Cammomile Tea	4.00
Red Fruit Tea	4.00
Earl Grey Tea	4.00
Peppermint Tea	4.00

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WINE LIST

White Wines

	125ml	175ml	500ml	bottle	
France, Languedoc	Flying Solo, Domaine Gayda	6.00	7.50	19.00	26.00
France, Languedoc	Sauvignon Blanc, Tair Doc				28.00
Italy, Piedmont	Cortese, Alasia	6.50	8.00	21.00	29.00
France, Languedoc	Viognier, Domaine Gayda				30.00
France, Languedoc	Chardonnay, Domaine Gayda	7.00	9.00	23.00	31.00
Italy, Friuli-Venezia	Pinot Griggio, Puiatti	7.50	9.50	25.00	33.00
France, Rousillon	Picpoul de Pinet, Badassiere				36.00
France, Loire	Muscadet, Chateau du Poyet		11.00		37.00
Spain, Rias Baixas	Albarino, Valminor				40.00
New Zealand	Sauvignon Blanc, Main Divide	9.50	11.50	32.00	39.00
USA, California	Chardonnay, Bogle		13.00		42.00
Italy, Piedmont	Gavi di Gavi DOCG, Minaia		13.50		44.00
France, Loire	Sancerre, Terres Blanches		15.50		48.00

Red Wines

	125ml	175ml	500ml	bottle	
France, Languedoc	Flying Solo, Domaine Gayda	6.00	7.50	19.00	26.00
Italy, Sicily	Primitivo Salento, Boheme	6.50	8.00	21.00	29.00
Spain, Aragon	Seleccion Tinto, Bodegas Borsao				30.00
Italy, Piedmont	Barbera del Piemonte, Amonte				31.00
Italy, Tuscany	Osa Maremma Toscana	7.50	9.50	25.00	33.00
Chile, Leyda Valley	Merlot Reserva, Vina Leyda	8.50	10.50	27.00	36.00
Argentina	Malbec Reserva, Santa Ana	9.00	11.00	29.00	38.00
Chile, Maipo Valley	Cabernet Gran Reserva, Tarapaca		11.50		39.00
France, Rhone	Cotes du Rhone, Chusclan, Sinnae		12.50		40.00
Australia, Yarra Val	White Label Pinot Noir, Rob Dolan				42.00
Italy, Veneto	Valpolicella Ripasso, Montresor		13.50		44.00
Spain, Rioja	Rioja Reserva, Beronia		14.50		46.00
France, Languedoc	Chemin de Moscou, Gayda		15.00		48.00
Italy, Tuscany	Chianti Classico Riserva, Il Grigio		15.50		49.00

Rose Wines

	125ml	175ml	500ml	bottle	
France, Languedoc	Flying Solo, Domaine Gayda	6.00	7.50	19.00	26.00
Italy, Veneto	Pinot Griggio Blush, Il Sospiro	8.00	10.00	28.00	35.00
France, Provence	Esprit de Gassier				45.00

Sparkling Wines

	125ml	bottle	
Italy, Veneto	Fontessa Prosecco, Brut	9.00	35.00
England, Kent	Chalklands Classic, Simpsons	10.00	48.00
England, Kent	Canterbury Rose, Simpsons	11.00	52.00
England, Kent	Blanc de Blancs, Gusbourne		65.00
France, Champagne	Charles Heidsieck, Brut Reserve		75.00

Dessert Wines

	75ml	
Portugal, Douro	Quinta do Crasto, LBV Port	7.50
Australia,	Liqueur Muscat, Skillogallee	10.00
Canada, Ontario	Riesling Icewine, Peller	15.00

Beers

Kronenbourg 1664 (5% 275ml)	5.25
Birra Moretti (4.6 % 330ml)	5.95
Estrella Damm (4.6% 330ml)	6.95
Lefte Blonde (6% 330ml)	7.25
Curious Apple Cider (5.2% 330ml)	6.95
Heineken o.o (0% 330ml)	4.50
Wantsum UB122 Pilsner (4.5% 500ml)	7.50
Wantsum 1381 IPA (3.8% 500ml)	7.50

House Cocktails

Aperol or Limoncello Spritz	10.00
Bloody Mary	10.00
Old Fashioned	10.00
Negroni	10.00
Espresso Martini	10.00
Prosecco Royale	10.00
Bailey's Espresso Martini	12.50
Gin & Fever Tree Tonic	see board