Christmas 2025 at Café du Soleil

At Café du Soleil we offer a wonderful, friendly and relaxed Christmas meal and experience in our beautiful private dining room with its own bar, 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**, which provides a wide range of choice including our own traditional Christmas Turkey, 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 fresh 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.

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

Truffled Baked Camembert
Dried figs, pickles and focaccia (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)

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Twice cooked Brisket of Beef
Braised in red wine, then wood roasted.
Bourguignonne sauce, truffled macaroni cheese (dg)

Hake Provençale
Loin of local hake roasted with green olives, artichokes,
Herbs and tomatoes, potato cakes, greens (fdg)

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)

Roast Pumpkin Risotto (V)
Almond and confit tomato pesto, farmhouse cheddar (dn)

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Sticky Toffee and Pecan Pudding, whipped cream (gdn)

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

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

Tiramisu (gd)

Amaretto and Panettone Bread and Butter Pudding, ice cream (gdn)

2 courses £37   3 courses £45

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

Café du Soleil Xmas Pre-Order Form

Name of Party: **No Guests:**   **Total Deposit Paid £**

Date: **Time:**

Name	Truf. Cam	Aubergine	Carpaccio	Sushi	Brusch	Brisket	Hake	Curry	Turkey	Risotto	Stick Toff	Ganache	Chs Cake	Tiramsiu	B&B Pud