



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 20 or more Sunday to Thursday (or with a room charge of £150 for smaller parties) and 30 or more Friday and Saturday. 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 for up to 55, or even mixed seating and standing room for 70, for more informal events.

We offer a set menu drawn from our most popular dishes, to make organising your meal easy, with the added benefit of fixed pricing. We also have great value Feasting and Buffet menus available for more laid-back 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 offering our full range of cocktails, wines and beers, an independent sound system that allows you to play your own music should you wish, and the room can even be decorated to suit the occasion. We also have a photo booth that can be rented and customised for your event for just £25. 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. 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 where this is more convenient, to allow people to pay for their own drinks.

We look forwards to welcoming you to Soleil 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

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

Grilled focaccia, hummus, sunblush tomatoes,
Tapenade, herb oil (g)

Twice Cooked Brisket of Beef

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

Vegetable and Chickpea Curry

Spiced broccoli tempura, shitake mushroom sticky rice,
Chickpea and vegetable coconut curry (g)

Wood Roast Hake Provençale

Hake loin, roasted with green olives, artichokes and tomatoes
3 cheese potato cakes, garlic greens (fgd)

Seared Kentish Lamb

Wood roast ratatouille, fries, soubise sauce (d)

Chicken Saltimbocca

Pan-fried breast, pancetta and sage. Leek and tarragon cream sauce
Sautéed vegetables and 3 cheese mash (gd)

Sticky Toffee and Pecan Pudding, Whipped Cream (gdn)

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

Vegan Chocolate & Coconut Ganache

Tiramisu (gd)

2 Courses £39.50

3 Courses £49

A discretionary 10% service charge will be added to tables of five or more.
If you have any food allergies, please talk to a member of staff for guidance before ordering.



Café du Soleil

Feasting Menu

Platters of delicious freshly cooked food for sharing

To start:

Antipasti of charcuterie, cornichons,
fresh mozzarella with tapenade and pesto,
fried calamari with smoked chilli aioli, focaccia (gdn)

To follow:

Wood-fired pocket bread, fries, Italian cheese fondue, salad
Hummus, chimichurri, pickled chilli mayo (gd)

with

Wood-fired Tuscan Sausages
Calabrian Meatballs (d)
Garlic Butter Chicken Breast (d)
and
Portobello Mushrooms (d)

To finish:

Burnt Basque Cheesecake
Red fruit compote (d)
and
Sticky Toffee Pudding
Whipped cream, caramel sauce (dg)

2 courses £35.50 / 3 courses £45

Discretionary 10% Service Charge will be added to tables of 5 or more.

All tips and service charge go to our staff.

If you have any dietary requirements, please talk to a member of staff before your meal.

CAFÉ DU SOLEIL

2 Course Buffet £32.50 per head

Twice cooked brisket of beef, bourguignonne sauce

Chicken saltimbocca, Parma ham and sage (d)

3 cheese mashed potatoes, wilted greens and confit carrots (d)

Mushroom risotto with farmhouse cheddar (d)

Sticky toffee and pecan pudding, toffee sauce (dgn)

Burnt Basque Cheesecake, Redfruit compote, vanilla cream (d)

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 £20 per head

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

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

Dessert Buffet £7.50 per head

Burnt Basque Cheesecake, Redfruit Compote, Cream (d)
Sticky Toffee and Pecan Pudding, Toffee Sauce and Cream (dgn)

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.

A discretionary 10% service charge will be added to groups of 6 or more



Drinks Packages

Our Function Room has its own dedicated bar and our full Wine, Beer, Cocktail and Bar List is always available for every booking.

Drinks can be included in the bill. Alternatively we can run a pay as you go bar, where guests buy drinks as they want throughout the meal, or indeed a mix of the two.

We also offer set packages, to provide simplicity and fixed pricing should you wish, or we can create a bespoke package to perfectly fit your meal. Please call to discuss your requirements.

Prosecco Reception £10 pp

Champagne Reception £16 pp

House Wines - Red, White or Rose

Half bottle (350ml) £13.75

Carafe (500ml) £20.50

Bottle (750ml) £27.50

per person

Tea and Filter Coffee after meal £3 pp

Please find a full copy of our Drinks List below.

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

CAFÉ  DU SOLEIL

WINE LIST

White Wines

		125ml	175ml	500ml	bottle
France, Languedoc	Flying Solo, Domaine Gayda	6.50	8.00	20.50	27.50
France, Languedoc	Sauvignon Blanc, Tair Doc				29.50
Italy, Piedmont	Trebbiano Rubicone, Rommeta	7.25	9.50	25.00	32.00
France, Languedoc	Viognier, Domaine Gayda				33.00
France, Languedoc	Chardonnay, Domaine Gayda	8.00	10.00	27.50	34.00
France, Loire	Muscadet, Chateau du Poyet				35.00
Italy, Friuli-Venezia	Pinot Griggio, Puiattino	8.50	10.50	29.00	36.00
Italy, Piedmont	Gavi di Gavi DOCG, Minaia				43.00
New Zealand	Sauvignon Blanc, Main Divide	10.25	12.50	36.50	46.00
Italy, Veneto	Soave Classico, Pieropan				48.00

Red Wines

		125ml	175ml	500ml	bottle
France, Languedoc	Flying Solo, Domaine Gayda	6.50	8.00	20.50	27.50
France, Languedoc	Syrah, Domaine Gayda				29.50
Italy, Puglia	Primitivo Salento, Boheme	7.25	9.50	25.00	33.00
France, Languedoc	Pinot Noir, Domaine Gayda	7.50	10.00	27.50	34.00
Italy, Tuscany	Super Tuscan, Osa Maremma	8.50	10.50	29.00	36.00
France, Rhone	Cotes du Rhone, Chusclan, Sinnae				40.00
Chile, Limari Valley	Merlot Gran Reserva, Tabili	9.50	12.00	33.50	42.00
Argentina, Mendoza	Malbec, Nieto Senetier	10.00	12.25	35.00	44.00
Italy, Veneto	Valpolicella Ripasso, Montresor				48.00
Spain, Rioja	Rioja Reserva, Beronia				49.00

Rose Wines

		125ml	175ml	500ml	bottle
France, Languedoc	Flying Solo, Domaine Gayda	6.50	8.00	20.50	27.50
Italy, Veneto	Pinot Griggio Blush, Il Sospiro	7.25	9.50	25.00	33.00
France, Languedoc	La Minuette, Domaine Gayda				35.00

Sparkling Wines

			125ml	bottle
Italy, Veneto	Fontessa Prosecco, Brut		9.50	37.50
England, Kent	Chalklands Classic, Simpsons		11.50	55.00
England, Kent	Canterbury Rose, Simpsons		12.50	60.00
France, Champagne	Charles Heidsieck, Brut Reserve			90.00

Dessert Wines

			75ml
Portugal, Douro	Quinta do Crasto, LBV Port		8.00
Dordogne France	Montbazillac, Grange Neuve		9.50

Beer & Cider

All 330ml	
Birra Moretti (4.6%)	6.50
Estrella Damm Inedit (4.6%)	7.50
Corona Cero (0%)	4.75
Lefe Blonde (6%)	7.50
Curious IPA (5.6%)	7.25
Curious Apple Cider (5.2%)	7.25

House Cocktails

Aperol Spritz	11.50
Limoncello Spritz	11.50
Hugo Spritz	11.50
Bloody Mary	11.50
Old Fashioned	11.50
Negroni	11.50
Espresso Martini	11.50
Prosecco Royale	11.50
Bailey's Espresso Martini	13.50