

CAFÉ DU SOLEIL

Christmas 2026 at Café du Soleil

For a wonderful, friendly, relaxed Christmas meal and celebration, Café du Soleil's private dining room, with its own bar, music and photo booth is the perfect venue for groups of up to 55 people.

In addition to our a la carte food, we offer a special ***Christmas Menu*** of carefully selected dishes ***for groups of 10 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

Italian Cheese Fondue (V)

Wood roast vegetables, pickles and focaccia (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 (VV)

*Grilled focaccia, hummus, sunblush tomatoes
Tapenade, extra virgin olive oil (g)*

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)*

Chickpea and Vegetable Coconut Curry (VV)

Spicy broccoli tempura, shitake mushroom sticky rice (g)

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)*

Sticky Toffee and Pecan Pudding, whipped cream (gdn)

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

Tiramisu (gd)

Spiced Orange and Ginger Cheesecake (gd)

2 courses £39

3 courses £47.50

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

