



Café René
Le Pub
& Restaurant
Festive Menu 2024

To Start

Prawn Cocktail

Classic prawn cocktail, served in a lettuce cup with a Bloody Mary sauce, finished with crayfish tails and served with granary bread. Gluten free on request

Tomato & Basil Soup (Ve)

served with your choice of white, granary or gluten free bread

Duck Liver & Pork Pâté

served with herbed bruschettas

Garlic Mushrooms (V)

Served in a creamy sauce with a warm crostini

Mains

Turkey Breast

Traditional roasted turkey breast with sausagemeat & cranberry stuffing, served with roast potatoes, parsnip & carrot, sprouts, pigs in blankets and seasonal vegetables, finished with René gravy

Topside of Beef

Slow-roasted topside of beef, served with roast potatoes, parsnip & carrot, Yorkshire pudding, sprouts, seasonal vegetables and finished with René gravy

Salmon Fillet (GF)

Salmon fillet roasted in garlic butter & lemon, served with baby new potatoes & seasonal vegetables

Festive Vegetable Wellington (Ve)

Roasted root vegetables & mushrooms, layered with sage & onion and served with roast potatoes, seasonal vegetables and vegan gravy

Dessert

Christmas Pudding

Individual traditional Christmas pudding, served with brandy sauce

Winter Fruit Cheesecake (Ve, GF)

Mixed fruit & berry topped vanilla cheesecake, served with vegan ice cream

Chocolate & Caramel Cake (Ve)

Chocolate and caramel cake, served with vanilla ice cream

Selection of Cheeses

Brie, Cheddar and Stilton, served with biscuits, grapes, celery and chutney

3 courses - £32.50 per guest

To book your party contact us at: info@caferene.co.uk
£5 per guest deposit required.

