



**A VERY
ROUGE
CHRISTMAS**

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CAFÉ ROUGE

CHRISTMAS PARTY MENU

STARTERS

FESTIVE SEASONAL SOUP (VE) (GF)

roast parsnip soup with chestnuts and a drizzle of truffle oil. Served with rye & caraway bread

GARLIC MUSHROOMS (V) (GF)

in a cèpe & garlic sauce on chargrilled sourdough bread

CHICKEN LIVER PÂTÉ (GF)

with shallot & raisin chutney, served with chargrilled sourdough bread

PRAWN COCKTAIL (GF)

with baby gem lettuce, heritage tomato salsa, toasted croutons and cognac Marie Rose sauce

BREADED CAMEMBERT

with redcurrant & cranberry chutney

SOURDOUGH TARTINE (V) (VE) (GF)

with goat's cheese, butternut squash, sundried tomatoes, roasted red pepper tapenade and pumpkin seeds

MAINS

ROAST TURKEY (GF)

wrapped in streaky bacon with sage, apricot & onion stuffing served with pigs in blankets, honey roasted parsnips, Brussels sprouts, roast chestnuts, duck fat roast potatoes, buttered carrots and gravy

BAKED WELLINGTON (VE)

butternut squash, sage & caramelised onion wrapped in flaky pastry, served with seasonal vegetables, roast potatoes and vegan gravy

BEEF BOURGUIGNON (GF)

slow-cooked in a red wine sauce with bacon lardons, onions and mushrooms. Served with mashed potato

DEMI POULET

half roast chicken marinated in garlic and herbs with thyme jus. Served with frites or house salad (GF)

SIRLOIN STEAK (Supplement applies)

35 day aged 8oz Black Angus Sirloin with frites or house salad (GF) and a choice of garlic butter (GF), peppercorn or Café de Paris Bearnaise sauce

OVEN BAKED SALMON

served with broccoli, spinach, green beans, buttered Anna potatoes and Café de Paris Bearnaise sauce

SEASONAL RISOTTO (VE) (GF)

creamy pumpkin & butternut squash risotto with baby spinach and pumpkin seeds

FESTIVE BLACK ANGUS BURGER (GF)

6oz beef burger with pulled turkey, cranberry ketchup, baby gem lettuce and plum tomato in a chargrilled brioche bun. Topped with your choice of Camembert or Stilton cheese. Served with frites or house salad

DESSERTS

MINI DOUGHNUTS (V)

with cinnamon sugar and dark chocolate sauce

MULLED FRUIT CRUMBLE (V) (VE) (GF)

spiced dark berry & apple crumble with vanilla ice cream

FESTIVE CHEESE BOARD (Supplement applies)

Stilton, Camembert and goat's cheese with grapes, celery and sourdough crackers

CARAMELISED CRÈME BRÛLÉE (V) (GF)

served with an almond tuile

DATE & STEM GINGER PUDDING (GF)

spiced sticky pudding with vanilla ice cream

ICE CREAM (V) (GF)

two scoops of: vanilla (VE), chocolate, strawberry or salted caramel
~ or lemon or mango sorbet (VE) (GF)

(V) Suitable for vegetarians (VE) Can be made vegan upon request (GF) Suitable for vegans (GF) Can be made gluten-free on request (GF) Gluten-free

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.

All of our dishes are made in the kitchen where nuts are commonly used, so may unfortunately contain nut traces.
Dishes may contain items not mentioned in the menu descriptors. All prices include VAT at the current rate.