


CHRISTMAS MENU



ON ARRIVAL

SHARING BOARD 

Starters

SEASONAL SOUP

roasted butternut squash and
carrot soup served with baguette
and toasted pumpkin seeds

BREADED CAMEMBERT

with a cranberry & red currant chutney

KING PRAWNS

in garlic and smoked chilli butter,
served with baguette

CHICKEN LIVER PÂTÉ

with cornichons, served with
chargrilled baguette

GARLIC MUSHROOMS

in a cèpe and garlic sauce on
chargrilled sourdough bread

Mains

DUCK CONFIT

slow-cooked Brittany duck leg with Anna
potatoes, wilted baby spinach and cherry sauce

ROAST TURKEY

with sage & onion stuffing balls, pigs in
blankets, cranberry sauce, sharing Christmas
vegetables, roast potatoes and gravy

OVEN BAKED SALMON

served with buttered seasonal vegetables,
Anna potatoes and Béarnaise sauce

ROAST RIB OF BEEF

with horseradish sauce, Yorkshire
pudding, sharing Christmas vegetables,
roast potatoes and gravy

WILD MUSHROOM RISOTTO

oyster, shiitake and chestnut mushrooms,
watercress, baby spinach and black
truffle Chantilly cream

SHARING CHEESE BOARD

stilton, camembert, celery, grapes and biscuits

Desserts

TRADITIONAL CHRISTMAS PUDDING

served with Armagnac custard

APPLE AND BLACKBERRY CRUMBLE

with mince pie ice cream


CHOCOLATE FONDANT

served with vanilla ice cream

TARTE CITRON

served with vanilla crème fraîche

MANGO SORBET

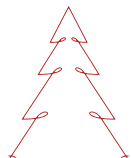
 Suitable for vegetarians.

 Suitable for vegans.

 Gluten-free.

 Can be made gluten-free on request.

CAFÉ ROUGE
CHRISTMAS
JOYEUX



CHRISTMAS KIDS MENU



ON ARRIVAL
Crudit  and dips (VE) (GO)

Starters

SEASONAL SOUP (VE) (GO)

roasted butternut squash and
carrot soup served with baguette
and toasted pumpkin seeds

CHICKEN LIVER P T  (GO)

with red onion chutney and
cornichon, served with sourdough bread

KINGS PRAWNS (GO)

in garlic and smoked chilli
butter, served with baguette

GARLIC MUSHROOMS (V) (GO)

in a c pe and garlic sauce on
chargrilled sourdough bread

BREADED CAMEMBERT

with cranberry and redcurrant chutney

Mains

ROAST TURKEY

with sage & onion stuffing balls,
pigs in blankets, sharing Christmas
vegetables, roast potatoes and gravy

ROAST RIB OF BEEF

with horseradish sauce, Yorkshire
pudding, sharing Christmas vegetables,
roast potatoes, and gravy

BACON WRAPPED PAN

ROASTED CHICKEN (GF)

with roast potatoes, green beans and gravy

OVEN BAKED SALMON

served with buttered seasonal vegetables,
Anna potatoes and B arnaise sauce

WILD MUSHROOM RISOTTO (VE) (GF)

oyster, shiitake and chestnut mushrooms,
watercress and baby spinach

Desserts

CHRISTMAS PUDDING (VE)

with vanilla ice cream,

APPLE AND BLACKBERRY CRUMBLE (VE) (GF)

with mince pie ice cream

CHOCOLATE FONDANT (V)

served with vanilla ice cream

MANGO SORBET (VE) (GF)

(V) Suitable for vegetarians.

(VE) Suitable for vegans.

(GF) Gluten-free.

(GO) Can be made gluten-free on request.

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CHRISTMAS
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