

CAFÉ ROUGE

Est. 1989

New Year's Eve

Starters

HERB-CRUSTED ESCARGOTS

baked with chestnut mushrooms, garlic butter, bacon lardons, shallots & thyme

SCOTTISH SMOKED SALMON

served with Melba toast & crème fraîche

BUTTERNUT SQUASH SOUP (VE)(GO)

with pumpkin seeds and rye & caraway bread

CHEDDAR & LEEK SOUFFLÉ (V)

served with chutney, fresh apples and frisee

CHICKEN, DUCK & FIG TERRINE

served with rye and caraway bread

Mains

100Z SIRLOIN STEAK (GO)

served with French fries or salad and béarnaise sauce

OVEN BAKED SMOKED COD

served with beurre blanc, asparagus, baby spinach, green beans and new potatoes

DUCK CONFIT

with Pomme Anna, green beans, broccoli and thyme

CHESTNUT, SPROUT & ROASTED WINTER VEGETABLES WELLINGTON (VE)

POULET BRETON

served with mushrooms, courgettes, leeks and herb & wine sauce with herb mash

Cheese Course

Served the traditional French way, before your desserts

FRENCH CHEESE SELECTION, SERVED WITH MARINATED BABY FIGS, FRESH FRUIT, BISCUITS, CELERY

Desserts

STICKY TOFFEE PUDDING (GO)

served with ice cream

CHOCOLATE TARTE (VE)(GO)

served with sweet chestnuts and cherry compote

TARTE AU CITRON

served with crème fraîche

CHOCOLATE DRAMBUIE POT

served with whipped cream and tuille

(V) Vegetarian (VE) Vegan (GO) Can be made without gluten on request
Menus are subject to change

CAFÉ ROUGE

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Children's New Year's Eve

On Arrival

BAGUETTE SLICES AND VEGETABLE CRUDITÉS WITH DIP (V)(GO)

Starters

BUTTERNUT SQUASH SOUP (V)(GO)

with pumpkin seeds and rye & caraway bread

CHICKEN LIVER PATE (GO)

served with chutney and rye & caraway bread

CHEDDAR AND LEEK SOUFFLE

served with chutney, fresh apple and frisee

CHEESY GARLIC BREAD (V)

Mains

MINUTE STEAK (GO)

served chips, peas and garlic butter

CHESTNUT, SPROUT & ROASTED WINTER VEGETABLES WELLINGTON

SALMON FILLET (GO)

served with green beans and new potatoes

GRILLED CHICKEN SUPREME (GO)

served peas, sweetcorn and chips

SAUSAGE AND MASH

served with peas

Desserts

GOLDEN CHOCOLATE FONDANT (V)

served with ice cream

VANILLA CUSTARD POT (V)(GO)

STICKY TOFFEE PUDDING (V)

served with ice cream

TROPICAL FRUIT SALAD

served with sorbet

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