

Christmas Day at Café Vin Cinq

£97.50 PER PERSON

HORS D'OEUVRES

A selection of canapés served with mulled wine

STARTER

Cauliflower & Truffle Soup (V/VE)

Served with warm bread

Pearl In The Shell

Delicate smoked salmon rilette en croûte, finished with a quail egg pearl

Croquettes de Chèvre (v)

Crisp goat cheese croquettes paired with vibrant beetroot expressions

Golden Tart of Duck Pâté

A delicate tart filled with silky duck pâté, topped with a bright orange layer and served with a tangy orange chutney

Champagne Sorbet

MAIN COURSE

Ballotine of Turkey

Complemented by Yorkshire pudding, seasonal vegetables, duck fat potatoes and a rich red wine jus

Supreme of Salmon

Served with mussel velouté, samphire, broad beans, squash purée and roasted new potatoes

Roast Sirloin

Served with Yorkshire pudding, seasonal vegetables, duck fat potatoes and a rich red wine jus

Mushroom & Black Truffle Risotto (v/ve)

Creamy risotto with earthy wild mushrooms, parmesan crisp and the rich aroma of black truffle

House Rump (to share)

With a choice of three sauces, grilled vine tomatoes, mushrooms, seasonal vegetables, watercress and served with twice cooked thick cut chips

DESSERT

Christmas Pudding (V/VE/GF)

Traditional steamed pudding enriched with winter fruits and spices, served with a warm brandy sauce

Baileys Crème Brûlée

Silky Baileys-infused custard with a caramelised sugar crust, paired with crisp Baileys cookies

Apple Frangipane

Buttery pastry filled with almond frangipane and layered with tender baked apples

Boema Cake

Cocoa sponge topped with rich chocolate cream, soaked in syrup, crowned with a velvety chocolate glaze and whipped cream

The Cheeseboard

With Red Fox Leicester, Croxton Manor West Country Brie and Oxford Blue | served with quince jelly, truffle honey drizzle, apple, celery, grapes and artisanal crackers

Coffee | Tea & Mince Pies

****If you have any special dietary requirements or allergies, please let us know****