

Mother's Day AT CAFÉ VIN CINO

£47.95 per person



STARTERS

FRENCH ONION SOUP

Served with croutons

**Dairy | Gluten | Sulphites*

CRAYFISH & AVOCADO SALAD

Delicate crayfish tails with ripe avocado, finished with silky garlic aioli and served with warm pesto garlic bread

**Dairy | Gluten | Sulphites | Eggs | Shellfish*

BAKED CAMEMBERT

Velvety baked Camembert, scented with garlic and rosemary, finished with a light drizzle of honey served with red onion chutney and freshly baked baguette

**Gluten | Dairy | Sulphites*

DUCK LIVER PÂTÉ

Silky duck liver pâté served with spiced apple & date chutney and lightly toasted brioche

**Gluten | Dairy | Sulphites*

MAINS

ROAST SIRLOIN

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

**Gluten | Dairy | Sulphites*

ROAST CHICKEN

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

**Gluten | Dairy | Sulphites*

SUPREME OF SALMON

Pan seared salmon supreme with truffled hollandaise, sautéed mushrooms, lemon-garlic accents, and golden new potatoes

**Dairy | Sulphites | Fish | Eggs*

CHOU-FLEUR GRILLÉ (V/VE)

Chargrilled cauliflower steak with mushroom ragout, creamy potato purée, parmesan crisp, herb oil and aged balsamic

**Dairy | Sulphites*

DESSERTS

ORANGE CRÈME BRÛLÉE

Silky citrus-infused custard with a caramelised sugar crust, served with buttery shortbread biscuits

**Dairy | Eggs | Gluten*

PROFITEROLES

Crème pâtissière-filled profiteroles with warm chocolate served with vanilla ice cream

**Gluten | Dairy | Eggs | Sulphites*

APPLE & PLUM CRUMBLE

Warm apple and plum crumble with tender fruit and a buttery, crisp topping served with smooth vanilla crème anglaise

**Gluten | Dairy | Eggs | Sulphites*

ETON MESS

A light dessert of whipped cream, crushed meringue, and fresh berries. Sweet, creamy and refreshing

**Dairy | Sulphites*



Happy
Mother's
Day