

SUNDAY LUNCH AT CAFÉ VIN CINQ

£34 per person

£16 per child – half portion

STARTERS

TOMATO & BASIL SOUP (V)

served with garlic croutons

Dairy | Gluten*

CLASSIC PRAWN COCKTAIL

served with Marie-Rose sauce and crispy baguette

Crustaceans | Dairy | Egg | Gluten* | Sulphites

CREAMY GARLIC WILD MUSHROOMS (V)

with crisp leaves and toasted sourdough

Dairy | Gluten* | Sulphites (available Gluten Free)

DUCK & PORT PÂTÉ

with fig whiskey chutney and toasted brioche

* Dairy | Gluten | Sulphites (available Gluten Free)

MAINS

ROAST SIRLOIN OF BEEF FROM JOSEPH MORRIS

& duck fat roasted potatoes

with Yorkshire pudding, seasonal vegetables and a rich red wine jus

Dairy | Eggs | Gluten* | Sulphites

ROAST CHICKEN FROM JOSEPH MORRIS

& duck fat roasted potatoes

with Yorkshire pudding, seasonal vegetables and a rich red wine jus

Dairy | Eggs | Gluten* | Sulphites

PAN SEARED SUPREME OF SALMON

Served with truffled hollandaise, mushrooms and lemony garlic roasted new potatoes

Egg | Dairy | Fish

TORTELLONI FORMAGGIO (V)

Served with creamy white wine sauce, garlic bread & parmesan shavings

Dairy | Gluten* | Sulphites

PUDDINGS

RASPBERRY AND FRENCH VANILLA CRÈME BRÛLÉE

Served with shortbread biscuit

* Dairy | Eggs | Gluten | Sulphites

APPLE & BERRY CRUMBLE

Served with vanilla bean custard

Dairy | Eggs | Gluten

CHOCOLATE PROFITEROLES

Filled with chocolate crème patisserie and topped with whipped cream

Dairy | Eggs | Gluten | Sulphites

ETON MESS

Served with berry compote and fresh berries

Dairy | Sulphites