

CAFE VIN CINQ

18th JULY 2026



£45.00 per person

BASTILLE DAY

A MENU CELEBRATING THE FINEST FLAVOURS OF FRANCE.

ARRIVAL AT 19:00

On arrival, indulge in a selection of exquisite French inspired canapés, accompanied by free flowing Kir Royale for the first hour, before enjoying an evening of live music and classic French cuisine.

STARTERS

COQUILLES SAINT JACQUES À LA NORMANDE

Pan seared king scallops served in a velvety Normandy style white wine, cream and shallot sauce, finished with aged Gruyère and baked to a golden gratin.

SALADE NIÇOISE

A refreshing Provençal salad of crisp fine green beans, heritage cherry tomatoes, soft boiled egg, shallots and black olive crumb, dressed in a tangy Dijon mustard vinaigrette.

DUCK LIVER PÂTÉ

A smooth, rich duck liver pâté served with house made pear chutney, crisp cornichons and warm chargrilled sourdough for the perfect balance of sweet and sharp.

MAIN DISHES

STEAK FRITES

A perfectly grilled steak served with crisp French frites and your choice of traditional Béarnaise or velvety Roquefort cream sauce.

MOULES MARINIÈRES

Fresh mussels gently steamed in a fragrant white wine, shallot, garlic and parsley broth, accompanied by a crusty French baguette and crisp golden frites.

QUICHE AUX LÉGUMES

A beautifully baked French vegetable quiche with buttery shortcrust pastry, creamy herb custard and seasonal vegetables, served with a fresh seasonal leaf salad.

DESSERTS

CHOCOLATE FONDANT

Freshly baked dark chocolate fondant with a luscious molten centre, served with silky Madagascan vanilla ice cream.

CRÊPE SUZETTE

Delicate French crêpes bathed in a warm caramelised orange and Grand Marnier butter sauce, flambéed for the perfect finishing touch.

SELECTION OF FRENCH MACARONS

A colourful assortment of delicate handcrafted macarons with crisp almond shells and an array of luxurious seasonal fillings.