



# CAFÉ VIN CINQ

*Fine Dining Experience*

## *Lunch with Santa*



*£45 per person*

### *Starter*

#### French Onion Soup

*Served with Gruyère crouton*

#### Duck Liver Pâté

*Served with mulled berries, spiced berry gel and warm toasted sourdough*

#### Smoked Salmon & Whipped Ricotta

*Delicately smoked salmon, whipped ricotta, pickled cucumber ribbons, crispy baby capers, fresh dill, lemon zest & herb oil served with toasted sourdough*

#### Breaded Camembert

*Golden breaded camembert with a warm, melting centre, served with truffled cauliflower purée and rich pickled walnut ketchup*

#### Wild Mushroom Fricassée

*A rich and creamy fricassée of sautéed wild mushrooms served over golden toasted brioche, crowned with a soft-poached egg that adds a beautifully rich, runny yolk*

### *Main Course*

#### Roast Turkey

*Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and finished with a rich roasting jus*

#### Beef Bourguignon

*Slow-braised beef bourguignon, cooked in a deeply rich red wine sauce, accompanied by velvety buttered potato purée, honey-glazed roasted carrots and delicate buttered baby leeks*

#### Butternut Squash

*Filled with chestnuts, cranberries, wilted spinach, sage and creamy goat's cheese, accompanied by rich, golden dauphinoise potatoes*

#### Salmon Bouillabaisse

*Pan-roasted salmon served in a fragrant Provençal-style bouillabaisse with clams, mussels and king prawns, accompanied by toasted sourdough*

#### Roast Gammon

*Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and finished with a rich roasting jus*

### *Dessert*

#### Christmas Pudding

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

#### Sticky Toffee Pudding

*Warm date sponge with a rich butterscotch sauce, complemented by smooth vanilla ice cream*

#### Festive Crème Brûlée

*Coffee and pumpkin-spiced crème brûlée served with a spiced gingerbread biscuit*

#### Mint & Dark Chocolate Cheesecake

*Velvety dark chocolate and mint cheesecake, complemented by a warm chocolate sauce*

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



# CAFÉ VIN CINQ

*Les Petits Gourmets*

For children of the age of 10 and under

## *Lunch with Santa*



*£23 per person*

### *Starter*

**Tomato Soup**

*Served with warm bread*

**Garlic Bread**

*Warm garlic bread with melted cheese*

**Mozzarella Sticks**

*Crispy mozzarella sticks served with a tomato dip*

### *Main Course*

**Roast Turkey/Gammon**

*Served with roasted potatoes, seasonal vegetables,  
Yorkshire pudding and finished with a rich roasting jus*

**Cheeseburger**

*Beef cheeseburger with tomato and lettuce in a  
brioche bun served with french fries & ketchup*

**Fish Goujons**

*Served with french fries and peas*

**Tomato Pasta**

*Served in a tomato & basil sauce  
finished with parmesan*

### *Dessert*

**Ice Cream Selection**

*Vanilla, Strawberry & Chocolate*

**Sticky Toffee Pudding**

*Warm date sponge with a rich butterscotch sauce,  
complemented by smooth vanilla ice cream*

**Chocolate Brownie**

*Warm chocolate brownie served with  
vanilla ice cream & chocolate sauce*

**Churros**

*Cinnamon sugar churros served with  
chocolate dipping sauce*

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