Sunday Lunch

£34 per person
£16 per child- half portion
AT CAFÉ VIN CINQ

STARTERS

TOMATO & BASIL SOUP
Served with garlic croutons
**Dairy | Gluten | Gluten Free available*

PRAWN COCKTAIL
Served with Marie-Rose sauce and crispy baguette
**Dairy | Gluten | Eggs | Crustaceans | Sulphites*

CREAMY GARLIC WILD MUSHROOMS (V)
With crisp leaves and toasted sourdough
**Dairy | Sulphites | Gluten | Gluten Free available*

DUCK LIVER PÂTÉ
Silky duck liver pâté paired with sharp pickled blackberry, crispy wild rice and toasted sourdough
**Dairy | Sulphites | Gluten (Gluten Free available)*

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*

MEDITERRANEAN GARDEN PEPPER (V)
Slow-roasted pepper filled with chickpeas, sautéed mushrooms and fragrant herb rice, finished with delicate feta snow and served alongside dressed seasonal leaves and sharp pickled red onion
**Dairy | Sulphites*

DESSERTS

PISTACHIO & MORELLO CHERRY CRÈME BRÛLÉE
Served with Morello cherry compote & delicate almond amaretti biscuits
**Dairy | Eggs | Nuts | Gluten (available Gluten Free)*

THE BOURBON PECAN TART
Rich chocolate tartlet with toasted pecans and warming bourbon, served with mocha ice cream, crème fraîche and caramel sauce
**Dairy | Gluten | Eggs | Nuts | 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*

THE TIPSY APPLE BABA
A light whiskey-soaked baba served with apple jam, sharp apple compote, buttery shortbread crumb and smooth vanilla cream
**Dairy | Sulphites | Gluten | Eggs*