

## CANAPÉS

— From £15pp —

### **SOUPE À L'OIGNON** (V) (G)

*rustic French onion soup with Emmental cheese and chives*

### **PÂTÉ** (G)

*smooth chicken liver pâté with shallot & raisin chutney served on a crouton*

### **SOUPE DE SAISON** (VE)

*please ask your waiter for today's seasonal soup*

### **CRAB AND AVOCADO CROSTINI** (G)

*sustainable devon crab meat with coriander mayonnaise, seasoned avocado served on a crouton*

### **ARTISAN FLATBREAD**

~ garlic butter (V) ~ caramelised onion, anchovy and black olives  
~ chargrilled pepper, aubergine and courgette (V)  
~ ground spicy sausage, sundried tomato and goats' cheese

### **CONFIT DE CANARD** (G)

*slow-cooked Brittany duck leg with dauphinoise potatoes and cherry or orange sauce*

### **MOROCCAN VEGETABLE TAGINE** (VE) (G)

*roasted courgette, carrots, butternut squash, baby spinach and chickpeas with toasted almonds and coriander chutney*

### **BŒUF BOURGUIGNON** (G)

*slow-cooked beef in a red wine sauce with smoked bacon, mushrooms, herb mash and crispy onions*

### **CROQUE MONSIEUR**

*grilled Emmental cheese sandwich with smoked ham*

### **FISH GOUJONS**

*breaded hake fillet with tartare sauce*

### **TARTE AU CITRON** (V) (G)

*lemon tart and crème fraîche*

### **CRÈME BRÛLÉE** (V) (G)

*caramelised vanilla crème*

### **TORTE AU CHOCOLAT** (V)

*French chocolate torte with vanilla crème fraîche*

## **DRINKS PACKAGES**

**FIZZ RECEPTION** £5pp

**2 BOTTLES OF HOUSE WINE** £25

**5 BOTTLES OF BEER** £15

(V) Suitable for vegetarians (VE) Suitable for vegans (G) Can be made without gluten on request

Allergen menus are available on request.



# CAFE ROUGE

Est. 1989