

# CAFÉ ROUGE

**GROUP MENU C - TWO COURSES 13.95 • THREE COURSES 17.95**

## STARTERS

### **SOUPE À L'OIGNON (GO)**

*rustic French onion soup with sourdough croutons and Emmental cheese, served with baguette*

### **CAMEMBERT**

*warm breaded Camembert with cranberry & redcurrant sauce*

### **PÂTÉ (GO)**

*potted smooth chicken liver pâté, shallot & raisin chutney with chargrilled sourdough bread Garlic mushroom*

### **GARLIC MUSHROOMS (V) (GO)**

*potted smooth chicken liver pâté, shallot & raisin chutney with chargrilled sourdough bread Garlic mushroom*

## MAINS

### **DEMI POULET (GO)**

*half roast chicken marinated in garlic and herbs with thyme jus. Served with frites or house salad*

### **POISSON FRITES**

*lightly fried hake fillet in panko breadcrumbs with frites and pea & mint purée*

### **WILD MUSHROOM RISOTTO (VE)**

*Oyster, Shiitake & chestnut mushrooms, watercress and baby spinach*

### **5OZ 'MINUTE' RUMP (GO)**

*British rump steak served with frites or house salad, garlic butter available on request*

### **BOEUF BOURGUIGNON (GO)**

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

## DESERTS

### **CRÈME BRÛLÉE (V) (GO)**

*traditional vanilla crème with a caramelised top*

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

*lemon tart with crème fraiche*

### **CRÈMES GLACÉES (V) (GO)**

*two scoops of: vanilla , chocolate , strawberry , tarte tatin,*

**(V) Suitable for vegetarians (VE) Suitable for vegans (GO) Can be made without gluten on request. Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.**