

New years Eve

For one night only *"Café Rene"*

A classic French dinner, and it wouldn't be New Years eve without the disco, Get out your sparkly frocks

To Start

Truffle potato cake topped with poached hens egg and chive hollandaise	£7.50
Twice baked crab soufflé with a lobster bisque and gruyere	£8.00
Chicken Liver and foie gras parfait with pan-fried apples and pears and melba toast	£7.95
Classic French onion soup and gruyere croute	£6.25
Gravadlax of salmon with cucumber ribbons and lime sorbet	£7.50

Main Event

Cornish cod fillet wrapped in pancetta on a bed of olive oil mash with a Rialto red wine sauce of fennel, capers gherkins and flat leaf parsley.	£17.50
Confit duck A l'Orange, fondant potato, a miniature pheasant pie on braised savoy cabbage and bacon, and a classic orange sauce.	£17.50
Tournedos Rossini, fillet of beef on wilted spinach, pan fried foie gras, fondant potato, Madeira sauce and a side of buttered Christmas carrots, sprouts and chestnuts.	£26.50
Roast Partridge with seasonal vegetables, bacon parmentier potatoes, bread sauce and tarragon jus.	£18.95
Gruyere Gnocchi pillows on wilted spinach with a gruyere and black truffle fondue, a side of beans and confit shallot and shitake mushrooms	14.50

The Finale

Potted Wensleydale cheese with warm miniature Eccles cakes	£7.50
Classic Vanilla crème brulee	£7.50
Apple tarte tatin with calvados anglaise	£7.50
Chocolate mousse with coffee cream and sable biscuits	£6.95
Selection of French cheeses with walnut bread, apple jelly, sauternes soaked sultanas, celery and fruit	£8.25