

COQ D'ARGENT

MENUS

Please choose one dish from each course to create a set menu for your party

Menu £49.00

First course

Scottish smoked salmon with whole meal blinis
Terrine of goat cheese provencale, sauce vierge
Braised pork cheek in red wine and honey with truffle mash and seasonal vegetables
Mushroom parfait with seasonal vegetable salad, port wine jelly and truffle dressing

Main course

Supreme of corn fed chicken with truffle sauce
Sea bream filet, mini ratatouille and soft olive mash
Organic salmon with herb crushed new potatoes, American sauce
Seasonal vegetable risotto, emulsion and parmesan shavings

Served with seasonal vegetables

Dessert

Vanilla crème brûlée
Chocolate and caramel marquise
Passion fruit tart with crème fraîche
Pear and salted caramel mousse mirror with chocolate sorbet and salted nougatine

Cafetiere and petits fours

COQ D'ARGENT

Menu £58.00

First course

Confit pepper salad with goat cheese and basil dressing
Pressed foie gras terrine, pear chutney and toasted brioche
Smoked salmon and crab rolls with avocado salad
Seared scallops with cauliflower and a golden raisin, capers and apple brown butter

Main course

Baked rump of lamb, carrot and cumin purée, coriander yoghurt and pomme fondante
Roasted black bass with confit peppers, aubergines, courgettes, capers and black olive oil
Fillet of beef Wellington with vegetable printanière
Wild mushroom risotto, truffle and parmesan

Served with seasonal vegetables

Dessert

Passion fruit and vanilla vacherin
Warm chocolate tart with caramelised pecan ice cream
Lemon tart with berries and coulis
Pineapple poached in vanilla with pineapple mousse, coconut tuile and sorbet

Cafetiere and petits fours