

COQ D'ARGENT

Set menus

We kindly ask our clients to select one of the below menu for your party.

For groups of 20 guests or more, we ask that you select a set menu.
It will have to consist of the same unique starter, main course and dessert for the whole party.
Two menus are available for you to order from as per below.

Note that these menus are current at the time they are sent to you but are subject to changes.
A revised version will be emailed to you two weeks ahead of your booking date.

Please bring any dietary requirements to our attention
A discretionary service charge of 12.5% will be added to your bill
VAT payable at prevailing rates



£39.00

3 courses includes tea, coffee and petits fours

Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Melon

Classic flavourful and sweet melon, 24 months dry-cured serrano ham

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Tortellini à la truffe noire

Black truffle and ricotta tortellini, Parmentier espuma, sage and croutons

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Suprême de poulet

Corn-fed chicken supreme, garlic and parsley butter, lardons, confit shallots,

Belle de Fontenay potatoes, mushroom foam

Tarte à la compote d'oignons blancs

Goats' cheese tart with white onion compote, carrot purée, black truffle dressing

Loup de mer

Seared fillet of sea bass, fennel, artichoke and saffan barigoule

Souris d'agneau

Lavender and honey slow cooked lamb shank, pomme purée, spring onions

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Crèmeux vanille, salade de fraise

Vanilla panna cotta, strawberry salad, basil and strawberry sorbet

Pomme verte

Green apple parfait

Crème brûlée

Vanilla crème brûlée, lemon mini madeleines

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

£49.00

3 courses includes tea, coffee and petits fours

Crabe

Hand-picked South Devon crab salad, Melba toast

Escargots de bourgogne

Six Burgundian "Petits Gris" snails, garlic and parsley butter

Tomates du patrimoine 12.50

Heritage tomato salad, buffalo mozzarella, black olive dressing, basil

Saumon fumé

London oak smoked salmon, condiments, Melba toast

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Cuisse de lapin

Braised French rabbit leg, spring vegetables jardinière , tarragon sauce

Carré d'agneau

Roasted Essex Brook Street Farm rack of lamb, gratin dauphinois,
minted crushed peas thyme and red wine jus

Cabillaud

Roasted Shetland cod, chives pomme puree, mussels, samphire, smoked sundried tomatoes,
fish veloute

Risotto aux champignons sauvages et asperge

Wild mushroom and green asparagus risotto, smoked celeriac purée, parmesan crisp

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Selection de fromages

Beillevaire selection of French Farmhouse cheeses, Williams' pear chutney

Ananas et passion

Vanilla poached pineapple, passion fruit espuma, mango ice cream

Fondant au chocolat

Warm dark chocolate fondant, pistachio ice cream

Macarons

Selection of six flavoured macaroons