

COQ D'ARGENT

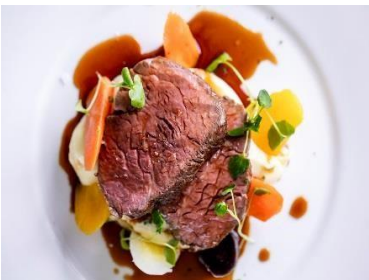
Group Menus

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

For groups of 13 guests or more, we ask that you select a set menu.
For parties of 21 or more, we require you to pre select the same starter, main
and dessert for the whole party.

Note that these menus are current at the time they are sent to you but are subject to changes.

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



39.00

3 courses includes tea, coffee and petits fours

Terrine de cochon

Ham hock terrine, truffle gribiche sauce, sourdough toast

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Tortellini au potiron

Pumpkin and ricotta tortellini, Parmentier espuma, sage and croutons

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Coq au vin

Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots,

Belle de Fontenay potatoes

Tarte à la compote d'oignons blancs

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

Loup de mer

Pan-fried fillet of sea bass, Devon white crab and prawns risotto, crab essence

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, roasted root vegetable puree

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Tarte au citron

Baked lemon tart, soft meringue, buck wheat, raspberry sorbet

Pomme

Caramelised 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

Foie gras ballotine

Duck foie gras ballotine, fig chutney, homemade brioche

Tortellini à la truffe noire

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

Saumon fumé

London oak smoked salmon, condiments, Melba toast

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Chevreuil

Haunch of wild roe deer, parsnip purée, wilted baby spinach, fondant potato, Devil sauce

Cuisse de lapin

Braised French rabbit leg, bourguignon garnish, mustard sauce, new potatoes

Cabillaud

Roasted Shetland cod, chives pomme purée, mussels, samphire, smoked sundried tomatoes,
fish velouté

Risotto aux champignons sauvages

Wild mushroom and black truffle risotto, smoked celeriac purée, parmesan crisp

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Selection de fromages

Beillevaire selection of five French Farmhouse cheeses, Williams' pear chutney

Macarons à la châtaigne

Selection of seven macaroons

Rhubarbe

Poached rhubarb, vanilla yoghurt, blood orange sorbet, meringue, timut pepper

Fondant au chocolat

Warm dark chocolate fondant, pistachio ice cream