

COQ D'ARGENT

Pre-meal canapés

At £2.25 each

Smoked salmon and cream cheese pancake rolls with keta caviar
Caramelized onion and blue cheese tartlet
Foie gras terrine on toast
Goat cheese and chive terrine with sauce vierge
Mini fishcakes, dill dressing
Wild mushroom vol au vent

Extras Available per item

Mini beef burger, red onion compote £3.00
Pan duck breast & foie gras burger £3.75
Rock oyster £2.00
Prawn tempura, ginger and coriander dressing £3.20
Wild mushroom ravioli, herb butter sauce £3.20
Seasonal vegetable risotto, truffle essence 2.50
Chips cone small £1.00 large £1.75
Large bows of chips with mayonnaise £4.75
Green and black olives £3.75
Roasted nuts or Roasted peas £3.75
Wasabi coated peanuts £3.50

COQ D'ARGENT

The following pages contain menus ranging from £47 - £69
Within your menu choice, please select one option from each course.

£47.00 Menu

First course

Confit pepper salad with goat cheese and basil dressing
Scottish smoked salmon with whole meal blinis
Glazed pork cheek, with braised peas and warm leek velouté

Main course

Supreme of corn fed chicken supreme with truffle sauce
Sea bream filet with soft olive oil mash, avruga and ratatouille
Seasonal vegetable risotto wild mushroom emulsion

Served with seasonal vegetables

Dessert

Vanilla crème brûlée
Lemon tart with crème fraîche
Mixed berry pavlova

Cafetiere and petits fours

COQ D'ARGENT

£56.00 Menu

First course

Seared scallop with cauliflower and coral sauce
Pressed foie gras terrine, pear chutney and toasted brioche
Mushroom parfait with seasonal vegetable salad, port wine jelly and truffle dressing

Main course

Rack of lamb with pomme fondante, provencal tomato and rosemary jus
Roasted sea bass, crushed prawn and herb potato with saffron vinaigrette
Smoked aubergine cannelloni on vegetable "tian" with Provencal cream

Dessert

Passion fruit tart with crème fraiche
Vanilla and raspberry cheesecake
Hot chocolate fondant, vanilla ice cream and white chocolate foam

Coffee and petits fours

COQ D'ARGENT

£69.00 Menu

Amuse bouche

Lobster bisque
Wild mushroom soup with truffle oil

First course

Pressed foie gras terrine, pear chutney and toasted brioche
Glazed pork cheek, with braised peas and warm leek velouté
Mushroom parfait with seasonal vegetable salad, port wine jelly and truffle dressing

Middle course

Sea bass filet with soft olive oil mash, spinach and sauce vierge
Slow cooked salmon with spinach cherry tomato dressing
Sea bream filet with herb crushed potato saffron vinaigrette

Main course

Fillet of beef Wellington with vegetable printanière
Roasted and confit duck with gingerbread, buttered Savoy cabbage and baby pear
Rack of lamb with pomme fondante, provencal tomato and rosemary jus

Dessert

Passion fruit tart
raspberry & vanilla vacherin
Warm chocolate tart with coffee ice cream

Cafetiere and petits fours

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