

# COQ D'ARGENT

## Wimbledon Finals Menu Sunday 4th July 2010

Tennis on the Terrace

4 Courses  
£90.00 per person



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Veuve Clicquot Champagne N.V. (1 glass on arrival)

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### Les Entrées

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**Terrine de foie gras, pommes et brioche toastée**

Foie gras terrine, apples and toasted brioche

**Saumon légèrement fumé, toast de pain de seigle, câpres et crème de raifort**

Lightly smoked salmon with crispy rye bread, mini capers and horseradish cream

**Salades de tomates au basilic, oignon rouge et vinaigrette d'huile d'olives noire**

Heritage tomato salad with basil, red onion, black olive oil and balsamic dressing

**Parfait de champignons, salade de saison et vinaigrette truffée**

Mushroom parfait, port jelly, seasonal vegetable salad and light truffle dressing

**Maquereau macéré et rilette fumée en salade de betteraves, émulsion de pois au wasabi**

Mustard pickled mackerel, smoked mackerel rilette, seasonal beetroot salad with a wasabi pea emulsion

**Demi douzaine d'huîtres**

Six rock oysters

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### Les Poissons, Viandes et Volailles

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**Entrecôte du Castle Mey rôtie entière, garniture à l'anglaise**

Roast "Castle Mey" 28 day aged rib eye with Yorkshire pudding, roasted vegetables and red wine sauce

**Cuisse d'agneau de saison rôtie au romarin**

Roast leg of lamb with Yorkshire pudding, roasted vegetables and rosemary sauce

**Cuisse de canard confite en aigre doux de cerises, amandes et navets glacés**

Confit Dombes duck leg with pickled cherries, soft almonds poached in milk and glazed baby turnips

**Dos de saumon confit au coriandre et citron, tian de légumes et crème d'ail**

Salmon slow cooked in olive oil, coriander and lemon on a Provençal vegetable galette with garlic cream

**Filet de rouget poêlé façon niçoise à l'huile d'olive noire**

Red mullet with confit peppers, aubergines, courgettes, capers and black olive oil

**Haut bar aux artichauts violets et petits légumes en barigoule safranée**

Steamed stone bass with baby artichokes, fennel, courgette, tomato and saffron stew

**Tarte fine aux légumes provençaux et crottin de chèvre**

Thin Provençal vegetable tart with goats' cheese and basil

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### Fromages et Desserts

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**Sélection de fromages**

Selection of cheeses, homemade bread

**Tarte aux fruits rouges à l'amande et citron confit, sorbet au citron et basilic**

Minute made berry tart with almond frangipane and lemon marmalade, lemon and basil sorbet

**Pavé au chocolat noir, meringue et glace aux pistaches rôties**

Dark chocolate marquise with roasted pistachio ice cream and meringue

**Parfait glacé aux cerises et chocolat blanc**

Frozen cherry and white chocolate parfait

**Glaces et sorbets**

Home made ice creams and sorbets

**Crème brûlée, sablé au citron**

Burnt vanilla cream, lemon shortbread

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English strawberries and white chocolate cream  
accompanied with a glass of Veuve Clicquot N.V. Rosé

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Your bill will be left open for you to leave a gratuity at your discretion

For groups of 8 people or more, a discretionary service charge of 12.5% will be added

Coq d'Argent complies with the hospitality industry's voluntary code of practice

VAT payable at prevailing rates