

Bar Terrace Party Selection

Menu A - £25.00 with desserts or £23.00 without desserts

Smoked salmon, horseradish cream and blinis
Sweet picante peppers and goat cheese mousse

Mini lamb kofta, crème fraiche and mint
Duck croquette, sweet fig and balsamic vinegar compote
Char-grilled chicken skewer, pepper pesto
Fish cakes, dill crème fraiche
Wild mushroom and parmesan vol-au-vent

Opera cake
Lemon tartlet

Menu B - £33.00 with desserts or 31.00 without desserts

Smoked salmon, horseradish cream and blinis
Sweet picante peppers and goat cheese mousse
Foie gras terrine on toast

Mini beef burger, red onion compote
Mini lamb kofta, crème fraiche and mint
Char-grilled chicken skewer, pepper pesto
Warm grilled peppered tuna and rocket wrap
Wild mushroom and parmesan vol-au-vent
Caramelized onion and blue cheese tartlet

Opera cake
Raspberry mousse
Lemon tartlet

Extras Available per item

Mini beef burger, red onion compote £2.80
Pan Fried duck breast and foie gras burger £3.20
Rock oyster £2.00
Prawn tempura, ginger, rice vinegar dressing £3.00
Brochette of scallops and bacon £3.00
Wild mushroom ravioli, herb butter sauce £3.00
Green and black olives £3.50
Roasted nuts or Roasted peas £3.50
Wasabi coated peanuts £3.50
Large bowls of chips with mayonnaise £4.75
Large bowls of vegetables with dips £7.50
Cheese straws £3.50
Cheese Platter £18.75

Exclusive Hire Grill Selection

Menu at £40.00

Smoked salmon, horseradish cream and blinis
Sweet picante peppers and goat cheese mousse
Foie gras terrine on toast

Chicken skewers with red pepper pesto
Mini beef burger, red onion compote
Mini lamb kofta, crème fraiche and mint
Grilled peppered tuna and roquette wrap
Duck croquette, sweet fig & balsamic vinegar compote
Fish cakes, dill crème fraiche
Brochette of devil on horseback
Wild mushroom and parmesan vol-au-vent
Caramelized onion and blue cheese tartlet

Opera cake
Raspberry mousse
Lemon tartlet

Exclusive Hire Canapé Selection

Menu A £35.00

Smoked salmon and crab rolls with horseradish cream and blinis
Terrine de campagne on toast with red onion compote
Cherry tomato goat cheese mousse with basil dressing

Duck croquette, sweet fig and balsamic vinegar compote
Fish cakes with spinach salsa verde and dill crème fraiche
Grilled yellow fin tuna ceviche with rocket salad
Venison tartare, celeriac remoulade, soft quail egg & hazelnut dressing
Mini lamb kofta in pitta with crème fraiche and mint
Wild mushroom & parmesan vol-au-vent
Caramelized onion and blue cheese tartlet

Coffee or chocolate Profiteroles
Passion fruit mousse or Raspberry mousse
Lemon tartlet

Exclusive Hire Canapé Selection

Menu B £42.00

Smoked salmon and crab rolls with horseradish cream and blinis
Foie gras terrine on brioche
Cherry tomato goat cheese mousse with basil dressing

Fish cakes with spinach salsa verde and dill crème fraiche
Grilled yellow fin tuna ceviche with rocket salad
Venison tartare, celeriac remoulade, soft quail egg & hazelnut dressing
Scallop and bacon sandwich with pea emulsion
Peppered beef fillet and gazpacho
Mini beef burger, red onion compote
Seasonal vegetable risotto, truffle essence
Wild mushroom and parmesan vol-au-vent
Caramelized onion and blue cheese tartlet

Coffee or chocolate Profiteroles
Passion fruit mousse or Raspberry mousse
Opera cake
Lemon tartlet

Sushi Available for Exclusive Hire Only

£15 - Only as an additional option – not served on a single menu basis

Avruga & cucumber roll
Sea bass & sesame seed
Tuna & salmon duo
Sweet omelette & spinach nori

Wine List

Champagne & Sparkling Wine

Beaumont des Crayères	N. V	£47.50
Prosecco	N. V	£29.75
Tradition Brut Pinot Noir / Chardonnay, JL Denoix	N. V	£31.00
Green Point	N. V	£35.00
Veuve Clicquot	N. V	£69.00
Bollinger	N. V	£79.00

White Wine

Sauvignon Blanc Domaine Ribaute	2007	£17.00
Sauvignon Blanc Cuvée Elegance	2007	£19.00
Oreades Sauvignon Blanc	2005	£19.75
Vin de Pays Les Perles Chardonnay	2006	£21.00
Benchmark Chardonnay	2006	£21.00
Chablis Brocard	2006	£27.00
Pinot Blanc Hugel	2006	£ TBC
Pinot Grigio Ardesia	2007	£29.00
Spy Valley Sauvignon Blanc	2006	£32.00

Red Wine

Domaine St. Bernard Merlot	2007	£17.00
Montepulciano d'Abruzzo Moncaro	2006	£23.50
Rioja Palacio de Beltus Crianza	2005	£25.50
Cotes du Rhone Les Aphillanthes	2004	£34.00
Pomerol Jean Pierre Moueix	2004	£42.00

Should any wine on the above list no longer be available, Coq d'Argent will endeavour to provide a suitable alternative choice wherever possible

Soft Drinks & Juices	Glass	Bottle
Fresh orange, apple, grapefruit, tomato	3.95	
Cranberry, pineapple	2.50	
Belu water, still or sparkling	1.85	3.75
Coca cola, diet coke, tonic, ginger ale, bitter lemon	2.00	

Beers

Bitburger	330ml	4.25
Viru Premium Extra	330ml	4.50
Sagres	330ml	3.95
Kasteel Cru	330ml	4.50

Spirits including mixers (50ml)

Beefeater	6.75
Bombay Sapphire	6.75
Tanqueray	6.50
Smirnoff Black Copper Pot	6.50
Stolichnaya	7.00
Gran Centenario Plata	6.50
Bacardi	6.50
Cachaca	6.50
Havana Club	6.50
J&B Rare Whiskey	6.50
Famous Grouse	6.75
Johnnie Walker Black Label	7.00
Chivas Regal 12 yr old	7.00
Glenmorangie 10yo	7.00
Laphroaig 10yo	7.50
Lagavulin 16yo	7.50
Macallan10yo	7.50

Cocktails

We can offer bespoke cocktails to add a personal touch to your party or we can provide your favourite choice of cocktail from our menu. (Available on request)

Prices and vintages are subject to change