

# COQ D'ARGENT

## *Set menus*

*The menu offered to your guests on the day will have to consist of one starter, one main course and one dessert for the whole party.*

*4 to 6 weeks ahead of the event, we will organise a complimentary food tasting. This will take place Monday to Friday around 2pm and will consist of a couple of starters, main courses and desserts for you to try.*

*Kindly note that beverage tastings are to an additional cost.*

*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*



**£59.00**

***3 courses includes tea, coffee and petit fours***

***London oak smoked salmon***

*Condiments, crème fraîche, Melba toast*

***Poitou goats' cheese pastry parcel***

*Pepper piperade, honey and truffle*

***Beef carpaccio***

*Rocket salad, parmesan and Provencal dressing*

~~

***Corn fed chicken suprême***

*Wild mushroom and black truffle sauce*

***Baked smoked cod fillet***

*Leek étuvée, shimeji mushrooms, fish velouté*

***Smoked aubergine cannelloni***

*Vegetable tian*

*Two vegetables selection*

*French green beans, Vichy carrots, new potatoes, gratin dauphinoise, mixed salad*

~~

***Lime tart***

*Mojito ice-cream, coulis and meringues*

***Dark chocolate marquise***

*Black cherry sorbet*

***Crème brûlée***

*Lemon sablé*

*Tea, coffee and petits fours*

**£69.00**

***3 courses includes tea, coffee and petit fours***

***Grilled Provençal vegetable and Buffalo mozzarella tart***

*Roasted tomatoes and basil vinaigrette*

***Foie gras and confit duck ballotine***

*Sauterne and fig chutney, brioche*

***Pepper seared tuna***

*With pickled white radish, seaweed and yuzu dressing*

~~

***Seared stone bass***

*Hand-picked Devon crab risotto*

***Fillet of beef Wellington***

*With printanière vegetables*

***Asparagus risotto***

*Peas, broad beans, watercress and parmesan crisp*

*Two vegetables selection*

*French green beans, Vichy carrots, new potatoes, gratin dauphinoise, mixed salad*

~~

***Dark chocolate and orange confit fondant***

*Grand-Marnier ice-cream*

***Granny smith***

*Apple parfait*

***Strawberry” Eton-mess”***

*Meringue, pate de fruit, marshmallows, sorbet*

*Tea, coffee and petits fours*