

# COQ D'ARGENT

## EXCLUSIVE HIRE EVENT CANAPÉ & BOWL FOOD

We recommend 4-6 canapés person  
for pre-lunch or dinner.

If you are just dining from our canapé  
menu, we recommend ordering  
8-10 per person.

If pairing canapés with Bowl Food,  
we recommend ordering 4-6 canapés  
and 3 Bowl Food per person.

This menu is made specially to order,  
so a pre-order is required in advance.

There is a minimum order number  
of 30 per item.

Please ask our events team for details.

## DISCOVER MORE

WWW.COQDARGENT.CO.UK  
@COQDARGENT

(v) - Vegetarian | (vg) - Vegan  
(v/vg on request) - Vegan on request. | (h) - Halal

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.

## CANAPÉ MENU

### MEAT

MINI BEEF BURGER, <i>red onion compote</i>	8
DUO BAKED LAMB KOFTE <i>with minted yogurt (h)</i>	8
DUO SERRANO HAM CROQUETTE	8
DUO HONEY GLAZED COCKTAIL SAUSAGES	8
CAJUN BUTTERMILK CHICKEN SKEWER <i>with spicy mayonnaise</i>	8

### FISH

DUO YELLOWFIN TUNA SASHIMI, <i>sesame dressing</i>	8
DUO FISH GOUJONS <i>with tartare sauce</i>	8
WHITE CRAB & AVOCADO TARTLET, <i>cocktail sauce</i>	8
TEMPURA KING PRAWN TAIL <i>with sweet chilli sauce</i>	8
SMOKED SALMON RILLETTE, <i>blinis</i>	8

### VEGETARIAN & VEGAN

DUO TRUFFLE & CHEESE ARANCINI (v)	5
CARAMELIZED ONION & BLUE CHEESE TARTLET (v)	5
HOUMOUS TARTLET, <i>espelette chilli, olive oil (vg)</i>	5
AUBERGINE CAVIAR & HARISSA TARTLET (vg)	5
DUO PLANT-BASED NDUJA ARANCINI (vg)	5

### DESSERTS

MINI CHOUX OR ÉCLAIR <i>with vanilla or caramel cream (v)</i>	5
PASSION FRUIT <i>or</i> RASPBERRY MOUSSE (v)	5
PISTACHIO & RASPBERRY MACAROON (v)	5
DARK CHOCOLATE & ORANGE TARTLET (v)	5
LEMON TARTLET (v)	5

## BOWL FOOD MENU ALL £15

CHERRY WOOD SMOKED SEA TROUT,  
*with couscous, salsa verde*

GRILLED YELLOWFIN TUNA STEAK,  
*ratatouille, basil pesto*

FISH & CHIPS, *with tartare sauce*

CUMBERLAND SAUSAGE AND BACON,  
*coco beans ragout*

ROAST CORN-FED CHICKEN SUPREME,  
*asparagus, peas, spring vegetables, lemon & tarragon jus*

TERIYAKI BRAISED BEEF CHEEK,  
*spring onion and chilli salad*

GREEN SPRING VEGETABLE RISOTTO (v)

FRENCH CARIBBEAN COLOMBO CURRY,  
*pilaf rice (vg)*