

# COQ D'ARGENT

## EXCLUSIVE HIRE MENU

£110 PER PERSON

*Please choose the same one starter, main and dessert for your whole party to dine from. Dietary requirements will be catered for separately by amending the chosen dish where possible, or by offering an alternative dish. All seasonal flavours to be confirmed by our kitchen team.*

### STARTERS *Please choose one starter from the selection*

#### HAM HOCK TERRINE

*Celeriac and apple rémoulade, truffle gribiche sauce*

#### LOCH FYNE SMOKED SALMON

*London oak-smoked salmon, lemon crème fraîche, blinis, caperberries*

#### TARTE AU CRABE

*Handpicked Devon crab and leek tart, guacamole, cocktail dressing, Granny Smith apple*

#### HERITAGE TOMATO SALAD (v)

*Buffalo milk burrata, black olive oil and basil*

#### WARM FALAFEL (vg)

*Sweet potato and red chilli falafel, basil pesto, artichoke salad, coconut yogurt, confit lemon*

#### FROMAGE DE CHÈVRE (v)

*Crottin de Chavignol pastry parcel, pepper piperade, honey and basil dressing*

### MAINS *Please choose one main dish from the selection*

All served with a selection of two vegetables

FRENCH GREEN BEANS | VICHY CARROTS | NEW POTATOES

GRATIN DAUPHINOIS | MIXED SALAD | FRENCH FRIES

#### CORN-FED CHICKEN SUPREME

*Chive mashed potatoes, creamy wild mushroom sauce*

#### SEARED STONE BASS

*Leek and fennel étuvée, white crab meat, American sauce*

#### GRILLED SEA TROUT

*Saffron risotto, Keta caviar, fish velouté*

#### FILLET OF BEEF WELLINGTON

*Roasted vegetables, red wine sauce*

#### TARTE AU COMTÉ (v)

*Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing*

#### WILD MUSHROOM & BLACK TRUFFLE RISOTTO

*(v/vg on request) Smoked celeriac espuma, parmesan crisp, black truffle*

### DESSERTS

*Please choose one dessert from the selection*

#### LEMON TART (v)

*Raspberry sorbet, coulis and meringues*

#### DARK CHOCOLATE

#### MARQUISE (v)

*Vanilla ice cream*

#### CRÈME BRÛLÉE (v)

*Mini orange madeleines*

#### PINEAPPLE (vg)

*Vanilla poached, passion fruit mousse, mango sorbet, cocoa nibs*

#### CHEESECAKE

*White chocolate, speculoos and salted caramel ice cream*

### DISCOVER MORE

[WWW.COQDARGENT.CO.UK](http://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.