



COQ D'ARGENT

Events - Exclusive Hire Set Menu - £100.00

Ham hock terrine

Celeriac and apple remoulade, truffle gribiche sauce

Loch Fyne smoked salmon

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

Heritage tomato salad

Buffalo milk burrata, black olive oil and basil (v)

Warm Falafel

Sweet potato and red chilli falafel, basil pesto, artichoke salad, coconut yogurt, confit lemon (vg)

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Corn fed chicken supreme

Chives mashed potatoes, creamy wild mushroom sauce

Seared stone bass

Leek and fennel etuve, white crab meat, American sauce

Fillet of beef Wellington

Roasted vegetables, red wine sauce

Wild mushroom and black truffle risotto

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

All served with a selection of two vegetables

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

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Lemon tart

Raspberry sorbet, couils and meringues (v)

Dark chocolate marquise

Vanilla ice cream (v)

Crème brûlée

Mini orange madeleines (v)

Pineapple

Vanilla poached, passion fruit mousse, Mango sorbet, coco nib (vg)

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

A discretionary 15.00% service charge will be added to your bill. All prices include VAT.