



COQ D'ARGENT

Events - Classic Menu - £55.00

Available Friday to Monday only

Saumon fumé

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

Terrine de lapin

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

L'aubergine

Caramelised aubergine, smoked tomato, courgette salad, wild garlic dressing (vg)

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Daurade

Pan-fried sea bream, wild garlic pomme purée, spring vegetables, caviar fish veloute

Poulet

Roasted chicken supreme, pomme fondant, green asparagus, watercress emulsion, wild mushroom sauce

Chou-fleur

Meunière roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower purée (vg)

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Pavlova

Meringue, vanilla chantilly, mixed fresh berries (v)

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Fraicheur d'ananas

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet (vg)

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Includes tea, coffee and handmade truffles

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.