COQ d'ARGENT

Christmas Crackers included for everyone to enjoy

CHRISTMAS DAY MENU

£160 PER PERSON

HORS D' OEUVRE

Serrano Ham Croquette

White Crab & Avocado Tartlet
Cocktail sauce

Smoked Mushroom Tartlet

Prawn Tempura
Espelette mayonnaise

ENTRÉE

Escargots Burgundian
Petits Gris snails, garlic and parsley butter

Saumon Fumé
London oak smoked salmon, crème fraîche, blinis, caper berries

Terrine de Lapin
Rabbit and foie gras terrine, pistachio, apricots, grape mustard, toasted sourdough

Velouté Dubarry
Creamy cauliflower velouté, beets and goat's cheese Parisian gnocchi, croutons (v/vg)

PLAT PRINCIPAL

Chevreuil
Haunch of wild roe deer, parsnip purée, red cabbage, fondant potato, Devilled sauce

Truite
Seared Sea trout, prawn and South Devon crab risotto, Avruga caviar

Tarte au Comté
Comté cheese tart, leek compote, Granny Smith and lambs lettuce, black truffle dressing (v)

Chou-Fleur
Meuniere roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower purée (vg)

Christmas Turkey
Suffolk Bronze turkey ballotine, black truffle, pigs in blankets, Brussels sprouts, carrots, roast potatoes, Périgourdine sauce

DESSERT

Crème Brûlée
Vanilla crème brûlée, lemon madeleines (v)

Bûche de Noël
Frozen blood orange and white chocolate Christmas Yule log parfait (v)

Pain d'Épices
Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream (v)

Fraîcheur d'Ananas
Vanilla poached pineapple, mango, passion fruit, coconut yoghurt, mango sorbet (vg)

PETIT FOURS

DISCOVER MORE

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

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.