

COQ D'ARGENT

Christmas Crackers included
for everyone to enjoy

FESTIVE MENU

£85 PER PERSON

This menu is available for parties of 8
people or more in our main restaurant.

Please book via our events team.

A pre-order may be required.



STARTERS

Escargots

Burgundian Petits Gris snails, garlic
and parsley butter

Terrine de lapin

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



Saumon fumé

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

Tortellini aux potirons

Roasted pumpkin and goat cheese tortellini,
parmentier espuma, black truffle, croutons
(v/vg on request)

MAINS

Chevreuril

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

Loup de mer

Seared Sea Bream, prawn and South Devon crab risotto, Avruga caviar

Christmas Turkey

Suffolk Bronze turkey ballotine, black truffle, chestnut and veal stuffing,
brussels sprouts, carrots, roast potatoes, Perigourdine sauce

Tarte au Comté

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

Chou-fleur

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



DESSERTS

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Bûche de Noël

Frozen raspberries 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)

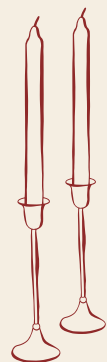
Fraicheur d'ananas

Vanilla poached pineapple, mango, passion
fruit, coconut yoghurt, mango sorbet (vg)

Additional Cheese Course + £15 supplement

Sélection de fromages

Beillevaire French farmhouse cheeses,
Williams pear chutney



DISCOVER MORE

WWW.COQDARGENT.CO.UK
@COQDARGENT

(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.