

COQ D'ARGENT

CELEBRATION MENU

2 COURSES £35 | 3 COURSES £40

Includes a complimentary glass of Chandon

STARTERS

Terrine de lapin

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

Gravlax

Sea trout gravlax, honey-orange dressing, horseradish, green tobiko, cucumber salad

Tortellini aux potiron

Roasted pumpkin & goats' cheese tortellini, Parmentier espuma, croutons (v)

MAINS

Onglet (+£5 supp.)

220g seared English beef onglet, shallot sauce, pomme frites

Poulet

Roasted chicken supreme, mushroom espuma, bacon, Parmentier potato, red wine jus

Daurade

Pan-fried sea bream, wilted leek, fennel, cherry tomato, pumpkin purée

Risotto

Roasted cauliflower purée, black truffle, parmesan (v/vg)

DESSERT

Tarte au citron

Classic baked lemon tart, meringue, raspberry & lychee sorbet (v)

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Fraîcheur d'ananas

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

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.