

← C O C O R E T R O →

Party menu 2021 £30.50



Selection of canape

STARTERS

Coco board

Charcuterie: wild French charcuterie in truffle aroma, pork terrine and tapenade

Fried zucchini - roasted artichokes - marinated aubergine - arancini with mushroom and truffle

Friture: southern French style mix fish fried in semolina flour and aioli

MAIN COURSES

Jarret d'agneau au cassis

Very tender lamb shank in Bordeaux and cassis sauce served with mashed potato

Rouleaux de porc

Coco favourite rolled pork gently cooked for 8 hours in our secret herb de Provence served with spicy shallot mayo and dauphinoise potato

Steak Flamande

Braised Steak Flamande in a green pepper sauce, ginger and Belgian beer served with chips, apple sauce and French mustard

Saumon aux poireaux

Grilled fillet of salmon in leek and white wine creamy sauce served on a bed of mashed potato

Crevettes Provence

Sautéed prawns in white wine, herb de Provence, garlic, chilli and cherry tomatoes served with chips

Halloumi maison

Oven baked halloumi, fried courgette and mushrooms, arancini rice served with creamy mushroom sauce

Poivrons farcis

Oven baked pepper stuffed with lentils, mediterranean herbs, aromatic breadcrumbs, basil oil and vegan cheese served with seasonal salad and homemade chips

Fromage

Selection of cheeses

Desserts

Selection of mini french desserts



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Drinks selections

Aperitif

- G&T 9.95
- Aperol spritzer 8.95
- Pornstar 9.85
- Cosmopolitan 8.95
- French 75 8.95
- Tom Collins 8.95
- Negroni 9.50

Espresso martini 8.95

Beer selections

- Biere maison £4.95
- Pale ale £5.55
- Cider £5.95
- Leffe blond £5.95
- Gluten free beer 5.25

Drinks selections

- Soft drinks £2.70
- Alcohol free cocktails £5.95

Wine selection's

(we do have over 400 wine on list on request)

Champagne and sparkling

- Champagne maison 49.95
- Prosecco £30.50
- Crémant blanc de blanc 39.90

White wine

- Sauvignon blanc £23.50
- Muscadet £28.50
- Chablis £48.00
- Sancerre £48.00
- Pinot grigio £34.20
- Bordeaux blanc £30.00
- Picpoul de pinet £29.50
- Gavi 32.00

Red wine

- Pinot noir 28.30
- Malbec 32.00
- Merlot 23.90
- Beaujolai 29.00
- Primitivo 33.00
- Brouilly 45.00
- St emilion bel-air 44.50





Market food €25.00

French charcuterie

(Selection of salami, Serrano ham, terrine)

Mozzarella dans terre cuit

(baby mozzarella in terracotta served with fresh basil and cherry tomato)

Salade russe

Mediterranean pickled vegetable, jersey potatoes garden peas and Parisian sauce

Tapenade provencale

French baguette and bread carasao

The hot market

Boulettes

Fried arancini mushroom and truffle

Courgettes Perpignan

Fried courgettes in beer batter

Bourguignonne

Beef bourguignonne

Riviere friture

French style friture with calamari white bait and tiger prawns

Fromage

Selection of French Italian and English cheeses

Dessert

Selection of French mini dessert, tiramisu and chocolate tart

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◀ C O C O R E T R O ▶



Testing market menu £30.00

Croquettes of new potato cheeses and black olive

Grilled Polenta with melted gruyere and cherry tomato

Courgettes frites in delicate beer butter

Baby pork ribs in apple cider and bay leaf

Selection of grilled vegetables and artichokes marinated in balsamic and mint

Vegetable valenciennes

Crostini with sweet peppers

Crispy chicken wings in paprika and smoked garlic

Arancini with mozzarella and truffle oil

Chocolate and almonds cake



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