



## Party menu 3 courses £15.95

### Starters

#### Pâté de foie de volaille

Sauterne chicken liver pâté served with cornichons, toasted baguette and aromatised butter

#### Calamars frits

Deep fried squid in semolina served with crispy salad and garlic mayo

#### Terrine maison

Homemade pork terrine with pistachio, apricot and juniper brandy served with crostini baguette

#### Courgettes frites

Deep-fried courgettes in beer batter served with garlic mayo dip

### Main courses

#### Saumon aux poireaux

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

#### Poivrons farcis

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

#### Poulet schnitzel

Chicken schnitzel served with brandy mushroom sauce and creamy mash potato

#### Steak Flamande

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

### Desserts

#### Anans gateau

Rustic pineapple and cherry's cake with forest sauce

#### Mille feuille

Mille feuille with crème coco and strawberry puree

# ← C O C O R E T R O →



## Menu £24.95

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

### MAIN COURSES

#### 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

#### Poivrons farcis

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

#### Poulet schnitzel

Chicken schnitzel served with brandy mushroom sauce and creamy mash potato

#### Friture

Southern French style mixed fish and courgettes fried in semolina flour and aioli, served with seasonal salad

### Desserts

Selection of mini french desserts



# ← 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



# ◀ COCO RETRO ▶

## 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

