

Party menu

Ask a member of staff to tailor-make your own
- minimum of 8 people -

STARTERS

Charcuterie

Charcuterie board Cured ham, saucisson, terrine, gherkins & bread

Poisson

Fried prawns, calamari, whitebait, smoked salmon with spicy avocado and tartare sauce

Jardin

Coco vegetarian board, truffle arancini, marinated grilled vegetables, artichokes

MAIN COURSES

Saumon aux poireaux

Grilled fillet of salmon with creamy leek white wine sauce served with mash potato

La lotte au four

Oven-baked monkfish wrapped in strip bacon, creamy spinach and red pesto sauce

Carbonnade a la Flamande

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

Confit de canard

French classic duck confit, in cherry and port sauce served with dauphinoise potato

Schnitzel

Fillet of chicken in Mediterranean herbs breadcrumb with creamy mushroom sauce
served with mash potato

Millefeuille végétarien

Vegetarian millefeuille lasagne, with thinly sliced aubergine, courgettes, potato,
basil pesto, tomato, mozzarella and bechamel, with French fries

Ratatouille

Oven baked Mediterranean vegetables in a spicy tomato sauce, smoked garlic
basil oil served with chips

DESSERT AND CHEESS

Selection of pistachio, chocolate and lemon mini dessert
Selections of French and English cheeses

38.50 per person

