



Party menu 35.00

The nibbles

Marinated olives, Tapenade, Bruschetta

Atlantic smoked salmon with spicy avocado, spring onion orange olive oil and garlic croutons

Cocktails prawns in rose mayo sauce

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Oven Baked Camembert, smoked garlic, rosemary and cranberry sauce

Saffron arancini rice balls, truffle mushroom, gruyere cheese and truffle mayo

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Home-made pork terrine with pistachio, dried apricot, pickled vegetables, mustard

Sauteed crispy frog legs in parsley garlic butter and chilli flake

Main courses

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

Coco favourite rolled pork gently cooked for 8 hours in our secret herb and spicy shallot mayo

Chicken Schnitzel in Mediterranean herbs breadcrumb with mushroom creamy sauce

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

Oven baked Mediterranean vegetables ratatouille in a spicy tomato sauce, smoked garlic, basil oil

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French classic seafood frittura with prawns, whitebait and squid served with tartar mayo

Sides

French chips, spicy cabbage and mash potato

Dessert and cheeses

Selection of pistachio, chocolate and lemon mini dessert