



Party menu £35.00

The Nibbles

Marinated olives, Tapenade, Bruschetta

Starters

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

Prawns Cocktail in rose mayo sauce green apple and avocado

Xxxxxxxx

Oven baked Camembert, smoked garlic, rosemary and cranberry sauce

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

Xxxxxxxx

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

Crispy duck with French lardon, sundried tomato and French beans

Main courses

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

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

Chicken Schnitzel in mediterranean herbs, breadcrumbs with a creamy mushroom sauce and mash potato

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

Xxxxxx

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

Xxxxxx

Fillet of seabass with cappers, parsley, white wine and lemon sauce served with fresh salad and chips

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

Dessert

Selection of pistachio, chocolate and lemon mini dessert

Aperitif 9.95

Aperol Spritz

Negroni

French 75

Cosmopolitan

Pornstar martini

G&T

Espresso martini

Margarita

Old fashion

Bramble

Beers

Lager maison €5.25

Pale ale €6.20

Cider €5.95

Leffe blond €6.20

Alcohol free beer €4.95

Gluten free beer €4.95

Drinks selections

Still water €4.7

Sparkling water €4.7

Alcohol free cocktails €7.50

Sparkling

Prosecco

29.50

White wine

Sauvignon Blanc 27.00

Gavi 34.50

Pecorino 23.50

Red wine

Pinot Noir 30.50

Shiraz 23.50

Cote du Rhône 32.50

St Emilion 47.00

Rose

Coco rose

26.50

