

C O C O R E T R O



3 COURSE MEAL £25.50
4 COURSE MEAL £28.50

WELCOME TO
COCO RETRO
HOSTED BY



STARTER

ESCARGOTS À LA BOURGUIGNONNE

Burgundy snail cooked in garlic, Pernod and parsley butter served with baguette

SAUMON AU CERBERE

Salmon gravlax marinated in pink pepper lime gin served with citrus cucumber

CREVETTES AU CALVADOS

Black Tiger Prawns in calvados, green apple and cocktails sauce

RILLETTE MAISON

Pork rillettes with junipers berry and brandy served with cornichons and toasted baguette

FOIE GRAS AU TORCHON ET CALVADOS

Calvados foie gras au torchon with citrus fragrance tartine and Adams caviar

COURGETTES PERPIGNAN (V)

Deep fried courgettes in beer butter served with crispy salad and garlic saffron mayonnaise

CAMEMBERT AU FOUR (V)

Oven baked Camembert served with caramelised onion honey pistachio and baguette

DESSERT

Selection mini French dessert

FROMAGE

Selection of French and English cheeses

MAIN COURSES

BASSE BASTIENNE

Pan fried fillet of Sea bass in bastienne sauce, black olives, capers cherry tomato and white wine sauce, served with French couscous

JARRET D'AGNEAU

Slow cooked lamb shank in cassis sauce and mint served with creamy mush potato

HACHIS PARMENTIER DE POISSON

Normandie traditional Fish pie a chef favorite. This recipe has bags of flavour from the smoked haddock, prawns and cod

STEAK AU PIOVRE BOURGUIGNON

Bourguignon braised-steak in red wine and green pepper corn sauce served with creamy mash potato and smoked garlic and paprika

ROULEAUX DE PORK

Coco favourite rolled pork (gently cooked for 8 hours in our secret herbs de Provence, and finished in very high temperature to give a lovely crispy texture) with spicy shallots mayonnaise served with roast potatoes

CUISSE DE CANARD A L'ORANGE

Duck leg confit in traditional French orange sauce and Grand Marnier, served with creamy mashed potato

RATATOUILLE (V)

Oven baked grilled Mediterranean vegetables rich creamy tomato with melted cheeses and basil oil

COUSCOUS A LA MARSEILLAISE (V)

Marseille style giant couscous, served in traditional tajine with Mediterranean vegetable herb de Provence and lemon zest fragrance

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STARTER

COCO BOARD

Charcuterie: wild French charcuterie in truffle aroma, pork terrine and foie grass in calvados
fried zucchini – roasted artichokes – marinated aubergine in mint and balsamic vinegar
friture: southern French style mix fish fried in semolina flour and aioli

MAIN COURSES

BASSE BASTIENNE

Pan fried fillet of Sea bass in bastienne sauce, black olives, capers cherry tomato and white wine sauce, served with French couscous

JARRET D'AGNEAU

Slow cooked lamb shank in cassis sauce and mint served with creamy mash potato

HACHIS PARMENTIER DE POISSON

Normandie traditional Fish pie a chef favorite. This recipe has bags of flavour from the smoked haddock, prawns and cod

STEAK AU PIVOIRE BOURGUIGNON

Bourguignon braised-steak in red wine and green pepper corn sauce served with creamy mash potato and smoked garlic and paprika

ROULEAUX DE PORK

Coco favourite rolled pork (gently cooked for 8 hours in our secret herbs de Provence, and finished in very high temperature to give a lovely crispy texture) with spicy shallots mayonnaise served with roast potatoes

CUISSE DE CANARD A L'ORANGE

Duck leg confit in traditional French orange sauce and Grand Marnier, served with creamy mashed potato

RATATOUILLE (V)

Oven baked grilled Mediterranean vegetables rich creamy tomato with melted cheeses and basil oil

COUSCOUS A LA MARSEILLAISE (V)

Marseille style giant couscous, served in traditional tajine with Mediterranean vegetable herb de Provence and lemon zest fragrance

DESSERT

Selection mini French dessert

FROMAGE

Selection of French and English cheeses

V – Vegetarian

◀ C O C O R E T R O ▶



3 COURSE MEAL £19.50
4 COURSE MEAL £22.50

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STARTER

PATE DE FOIE DE VOLAILLE

Sauternes chicken liver pâté
served with cornichons baguettes and Sauternes Jelly

CALAMARS FRITS

Deep fried squid in semolina flower
served with crispy salad and aioli mayonnaise

TERRINE MAISON

Pork terrine with junipers berry and brandy
served with cornichons and toasted baguette

COURGETTES PERPIGNAN (V)

Deep fried courgettes in beer butter
served with crispy salad and garlic saffron mayonnaise

DESSERT

Selection mini French dessert

FROMAGE

Selection of French and English cheeses

MAIN COURSES

POULET AUX CHAMPIGNONS

Supreme breast of chicken in wild mushrooms and
white wine sauce Served with frites and seasonal crispy
salad

STEAK AU PIOVRE BOURGUIGNON

Bourguignon braised-steak in red wine and green
pepper corn sauce served with creamy mash potato
and smoked garlic and paprika

SAUMON AUX POIREAUX

Grilled filet of salmon in leek and white wine sauce
served on a bed of creamy mush potato

FRITURE

Southern French style mix fish and courgettes
fried in semolina flower and aioli served with season
salad

RATATOUILLE (V)

Oven baked grilled Mediterranean vegetables
in a rich creamy tomato with sauce with melted
cheeses and basil oil

COUSCOUS A LA MARSEILLAISE (V)

Marseille style giant couscous, served in traditional
tajine with Mediterranean vegetable herb de
Provence and lemon zest fragrance

RISOTTO CEPPE (V)

Wild mushroom risotto with truffle gruyere and
white wine sauce

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4 COURSE MEAL €22.50

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STARTER

COCO BOARD

Wild French charcuterie in truffle aroma,
pork terrine and foie gras in calvados
fried zucchini, roasted artichokes,
marinated aubergine in mint and balsamic vinegar

MAIN COURSES

POULET AUX CHAMPIGNONS

Supreme breast of chicken in wild mushrooms and white wine sauce Served with frites and seasonal crispy salad

STEAK AU PIVOIRE BOURGUIGNON

Bourguignon braised-steak in red wine and green pepper corn sauce served with creamy mash potato and smoked garlic and paprika

SAUMON AUX POIREAUX

Grilled filet of salmon in leek and white wine sauce
served on a bed of creamy mush potato

FRITURE

Southern French style mix fish and courgettes
fried in semolina flower and aioli served with season salad

RATATOUILLE (V)

Oven baked grilled Mediterranean vegetables
in a rich creamy tomato with sauce with melted cheeses and basil oil

COUSCOUS A LA MARSEILLAISE (V)

Marseille style giant couscous, served in traditional tajine with Mediterranean vegetable herb de Provence and lemon zest fragrance

RISOTTO CEPPE (V)

Wild mushroom risotto with truffle gruyere and white wine sauce

DESSERT

Selection mini French dessert

FROMAGE

Selection of French and English cheeses

◀ C O C O R E T R O ▶



COCO RETRO WELCOMES YOU TO CELEBRATE

£25.00 per person

WELCOME

Selection of tartine with the aperitif

STARTERS

Coco board –

Wild French charcuterie in truffle aroma, pork terrine
Fried zucchini – roasted artichokes – marinated aubergine in mint and balsamic vinegar
– mix fish and courgettes fried in semolina flower and aioli served with season salad

MAIN COURSES

LOUP BASTIENNE

Pan fried fillets of Sea bass in bastienne sauce, black olives, capers cherry tomato and white wine sauce,
with French couscous and crispy salad

POULET AUX CHAMPIGNONS

Supreme breast of chicken in wild mushrooms and white wine sauce
Served with frites and seasonal crispy salad

STEAK AU PIVOIRE BOURGUIGNON

Bourguignon braised–steak in red wine and green pepper corn sauce
served with creamy mash potato and smoked garlic and paprika

HAMBURGER COCO

Delicious prime beef burger, caramelised red onions, smoked French bacon, gruyere cheese and our secret
spicy
but not too spicy coco sauce with salad and frit

HACHIS PARMENTIER DE POISSON

Normandie traditional Fish pie a chef favorite. This recipe has bags of flavour from the smoked haddock,
prawns and cod

SAUMON AUX POIREAUX

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

DESSERT

Selection of French and British cheeses

Selection of mini French dessert