

← C O C O R E T R O →

Party menu 24.50

COCO BOARD

Charcuterie: wild French charcuterie in truffle aroma, pork terrine

Fried zucchini - roasted artichokes - marinated aubergine in mint and balsamic vinegar

Friture: southern French style mix fish fried in semolina flour and aioli

Poulet schnitzel

Chicken schnitzel served with mushroom sauce and French fries

Rouleaux de porc

Coco favourite rolled pork gently cooked for 8 hours in our secret herb de Provence served with spicy shallot mayo and roasted potatoes

Hachis parmentier de canard

Traditional Northern French duck pie; this recipe has bags of flavour, smoked duck, lardon, duck confit, mushroom, herb de Provence

Bass au four

Oven baked fillet of sea bass with a cherry tomato confit and white wine served with mash potatoes

Crevettes Provence

Sautéed prawns in white wine, herb de Provence, garlic, chilli and cherry tomatoes served with a cone of chips

Halloumi maison

Oven baked halloumi, fried courgette and mushrooms arancini rice served with creamy mushroom sauce

Aubergines farcies

Baked aubergine stuffed with quinoa, Mediterranean vegetables, parmesan and basil oil served on a puree of tomato and French beans

Dessert

Selections mini French dessert



Drinks selections

Aperitif £8.50

G&T

Aperol spritzer

Pornstar

Cosmopolitan

French 75

Tom Collins

Negroni

Beer selections

Biere maison £4.95

Pale ale £5.25

Cider £5.95

Lefe blond £5.50

Gluten free beer £4.75

Drinks selections

Soft drinks £2.50

Alcohol free cocktails £5.00

Wine selection's

(we do have over 400 wine on list on request)

Champagne and sparkling

Champagne maison

Prosecco

Crémant blanc de blanc

White wine

Sauvignon blanc £23.50

Muscadet £27.50

Chablis £46.00

Sancerre £46.00

Pinot grigio £33.20

Bordeaux blanc £30.00

Picpoul de pinet £28.50

Gavi

Red wine

Pinot noir £26.00

Malbec £32.00

Merlot £23.00

Beaujolai £30.00

Primitive £33.00

Bordeaux superior £32.00

St emilion puisseguin £44.50