

◀ C O C O R E T R O ▶

Party Menu 24.50

Canape

Entrees

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

Saumon aux poireaux

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

Poulet schnitzel

Chicken schnitzel served with mushroom sauce and French fries

Steak flamande

Slow cooked braised steak flamande in Madagascar green pepper ginger and dark Belgium beer served with mush potato

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

Fromage halloumi

fried halloumi in provencale breadcrumbs served with spinach frites and spicy dips

Crevettes Provence

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

Dessert

Selection of mini French dessert

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DRINKS MENU

Aperitif

Aperitif £8.50

G&T

Aperol spritzer

Pornstar

Cosmopolitan

French 75

Tom Collins

Negroni

Beers

Coco lager £4.95

Pale ale £5.25

Cider £5.95

Soft drinks £2.75

FOR THE DRIVER

MANGO MOJITO £5.00

Fresh Mango, lime, Mint, Elderflower, soda water

GRAPEFRUIT GINGER SPRITZER

Grapefruit, Ginger ale, Mint

COCO RETRO SPARKLER

Fresh strawberry, Ginger, Lime, Ginger ale

GIN AND TONIC

Alcohol free spirits, elderflower extract, Tonic Water

Wine selections

Prosecco 30.50

Crémant 34.50

Champagne maison 47.00

White

Wine Bordeaux blanc Iurton 30.00

Pinot blanc mure 35.00

Roero arneis 34.00

Red

Beaujolais village 30.00

Fleurie bonne damme 36.50

Chianti buontalenti 32.00

Primitive campoforte 33.00

Malbec umberto canali 32.00

