

# Christmas at Bistro Coco

## MENU

3 courses £45

Includes: A glass of fizz on arrival (soft and non-alcoholic drinks available)  
Environment friendly, ethical Christmas cracker and a side of roast potatoes.

Homemade Bread and butter

### To start:

**Soup**, ask your server for today's soup

Pork and prune **terrine**, brioche, walnut three ways.

Chestnut **gnocchi**, cranberries, pecorino, sage.

Hot smoked **salmon**, dill, blinis, keta caviar, crème fraiche lemon.

### To follow:

Slow cooked **pork belly**, mustard, sauerkraut espuma, smoked pork sausage, crackling dust.

**Chicken** supreme, stuffing, mushrooms, vin jaune, pomme duchesse, brussels sprouts.

Textures of **cauliflower**, mornay sauce, Comte crisp, tenderstem broccolis.

**Monkfish** bourride, potatoes, carrots, samphire, Swiss chards, noilly prat, baby brown shrimp.

### To finish

**3 cheeses**, homemade seedy crackers, pate de fruit, celery, grapes, oatcakes

£8 as 4<sup>th</sup> course

£2 supplement on set menus

Mulled amaretto **poached pear**, almond meringue, cranberries, mulled amaretto gel, crème fraiche, honeycomb.

Chocolate **royale**, hazelnut sponge, chocolate mousse, chocolate and hazelnut Croquant, black cherries, black cherry coulis.

Pistachio **crème brûlée**, shortbread, pistachio ice cream.

All allergies and dietary requirements catered for upon request.  
A discretionary 10% service charge will be added to your bill.