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Le Coq Hardi, Menu

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Le Coq Hardi



Menu

MENU A' LA CARTE

Pot Roast Quail, filled with Green Cabbage <i>. . . Oyster Mushrooms & Foie Gras with a Port Glaze</i>	£12.90
Feuillete of Fresh Asparagus & Oyster Mushroom <i>with Lemon & Chive Butter Sauce</i>	£11.00
Crisp Confit of Duckling . . . <i>with Honey & Sesame on Puy Lentils with Foie Gras</i>	£12.50
Clonakilty Black & White Pudding <i>Warm Terrine of Clonakilty Black & White Pudding, with Bacon . . . on a compôte of Apple & Rasins</i>	£7.50
Timbale of Oak Smoked Wild Irish Salmon & Fresh Crab	£12.00
Fresh Dublin Bay Prawns . . . <i>in Crisp Filo Pastry with Mango Remoulade</i>	£16.70
Fresh King Scallops <i>grilled with Bacon, Savoury Potato Cake with Garlic Cream</i>	£16.80
Galway Oysters	£12.50
"Coq Hardi" Smokies <i>Smoked Haddock, marbled with Tomato, Irish Farmhouse Cheese & Double Cream. Baked 'en cocotte'</i>	£8.50
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<b>Fresh Dublin Bay Prawn &amp; Crab Bisque</b> <i>. . . spiked with Cognac</i>	<b>£6.50</b>
<b>Minestrone of Seafoods</b> . . . <i>'en Croûte'</i>	<b>£8.00</b>
<b>Cream of Chicken &amp; Wild Mushroom Soup</b>	<b>£6.50</b>
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Fresh King Scallops . . . <i>Grilled with Bacon, Savoury Potato Cake & Garlic Cream</i>	£28.00
Fresh Turbot Fillet . . . <i>on a Confit of Fennel & Tomato with Basil Oil</i>	£28.00
Dover Sole on the Bone, <i>Sauce Bearnaise</i>	from £32.00
Baked Fillet of Fresh Hake "Boulangère"	£21.00
Roast Monkfish Tail with Bacon . . . <i>on Pak Choy . . . with Star Anis & Pernod Cream</i>	£26.00
"Coq Hardi" . . . <i>Breast of corn fed Chicken, filled with Potato, Apple, Ham & special Herbs. Wrapped in Bacon. Pot-Roasted & finished with Irish Whiskey</i>	£22.50
Roast Breast of Farmhouse Duckling. . . <i>Confit of Green Cabbage . . . Citrus Sauce with Grand Marnier</i>	£24.50
Veal Steak . . . <i>Wild Mushroom Fricassee & Calvados, with Foie Gras</i>	£24.50
Prime Fillet of Irish Beef <i>& Colcannon, with Horseradish Butter</i>	£24.00
Châteaubriand, <i>with Fresh Vegetable Garnish (two persons)</i>	£24.50 <i>each</i>
Roast Rack of Wicklow Lamb <i>with Fresh Herb Crust & Fresh Thyme Jus</i>	£28.00
Fresh Vegetables - A Selection	£6.00
Salad of Mixed Leaves . . . <i>Pine Nuts . . . Parmesan Shavings & our Special Dressing</i>	£5.50

Prices include VAT, but subject to 12.5% S.C.