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## Le Coq Hardi, Menu

Le Coq Hardi

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# *Le Coq Hardi*



*Menu*

## MENU A' LA CARTE

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

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