

MAPETITECOCOTTE

Menu Buffet

French-inspired catering · London
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All dishes are freshly prepared to order. Delivery and collection available.

MAINS

Platters for 10–12 · Designed for elegant buffet service and best enjoyed at room temperature.

Poached Salmon, Baby Spinach & Lemon Dill Sauce £95

Delicately poached Scottish salmon paired with dressed baby spinach and a traditional lemon-and-dill butter sauce.

Contains: Fish, Milk, Celery · **Gluten-Free**

Beef Tagliata, Rocket, Parmesan & Slow-Roasted Cherry Tomatoes £110

Thinly sliced sirloin served on rocket with Parmesan shavings, toasted pine nuts, and cherry tomatoes slow-roasted with garlic and thyme.

Contains: Milk, Tree Nuts (Pine Nuts) · **Gluten-Free**

Za'atar Chicken with Preserved Lemon & Tahini Yoghurt £95

Za'atar-marinated chicken supremes with preserved lemon, cooked sous vide and finished until crisp and golden. Paired with tahini yoghurt and toasted pine nuts.

Contains: Milk, Sesame, Tree Nuts (Pine Nuts) · **Gluten-Free**

Asian Poached Chicken, Sesame & Peanuts £85

Chicken poached in a fragrant lemongrass-and-ginger bouillon over cucumber and carrot, with a soy-sesame-lime dressing and roasted peanuts.

Contains: Soya, Sesame, Peanuts · **Gluten-Free** · **Dairy-Free**

King Prawns with Sauce Vierge £120

Grilled XXL king prawns with garlic and thyme, accompanied by a fresh tomato, basil and lemon sauce vierge.

Contains: Crustaceans · **Gluten-Free** · **Dairy-Free**

SALADS

£45 per salad · Serves 6 · All vegetarian · Served at room temperature

French Beans & Mangetout with Hazelnut & Orange

French beans and mangetout dressed with roasted hazelnuts, orange zest and hazelnut oil.

Contains: Tree Nuts (Hazelnut) · Vegetarian · Gluten-Free · Dairy-Free

Caponata

Sicilian sweet-and-sour aubergine with capers, green olives, and sultanas, topped with toasted pine nuts.

Contains: Tree Nuts (Pine nuts), Celery · Vegetarian · Gluten-Free · Dairy-Free

Asparagus, Petit Pois & Burrata with Mint Dressing

Asparagus tips and petit pois with a vivid mint and olive oil dressing, finished with torn burrata.

Contains: Milk · Vegetarian · Gluten-Free

Quinoa & Almond Tabbouleh

Fluffy quinoa with roasted almonds, parsley, mint, tomatoes, and cucumber, dressed with a lemon-and-garlic dressing.

Contains: Tree Nuts (Almonds) · Vegetarian · Gluten-Free · Dairy-Free

Buckwheat, Wild Rice & Sour Cherries

Wild rice, basmati and roasted buckwheat with dried sour cherries, crushed hazelnuts and lemon-infused olive oil.

Contains: Tree Nuts (Hazelnut) · Vegetarian · Gluten-Free · Dairy-Free

Mediterranean Chickpea Salad

Chickpeas, cucumber, red pepper, cherry tomatoes, red onion and feta in a simple lemon vinaigrette.

Contains: Milk · Vegetarian · Gluten-Free

Puy Lentils with Cucumber, Sumac & Pomegranate

Puy lentils dressed in pomegranate molasses and lemon with generous sumac, cucumber and pomegranate seeds.

Contains: None · Vegetarian · Gluten-Free · Dairy-Free

Roasted Cauliflower, Pomegranate & Pistachios

Roasted and raw grated cauliflower with mint, tarragon, pomegranate seeds and lightly toasted pistachios.

Contains: Tree Nuts (Pistachio) · Vegetarian · Gluten-Free · Dairy-Free

TARTS

£50 per tart · Serves 6–8 · All vegetarian except Quiche Lorraine and Smoked Salmon Tart

Aubergine Tatin with Sun-Dried Tomatoes & Pine Nuts

Upside-down puff pastry tart with slow-cooked aubergine, sun-dried tomatoes and pine nuts.

Contains: Gluten, Milk, Eggs, Tree Nuts (Pine Nuts) · **Vegetarian**

Quiche Lorraine

The French classic — smoked lardons, eggs, crème fraiche and Gruyère in a buttery shortcrust case.

Contains: Gluten, Milk, Eggs

Ratatouille & Feta Tart

Traditional Provençal ratatouille — each vegetable cooked separately — with diced feta in a shortcrust case.

Contains: Gluten, Milk, Eggs · **Vegetarian**

Butternut Squash & Kale Tart

Grated butternut squash and shredded kale in a rich mascarpone, cream and Cheddar custard, baked low and slow.

Contains: Gluten, Milk, Eggs · **Vegetarian**

Caramelised Onion, Feta & Tomato Tart

Slow-caramelised red onions with balsamic on puff pastry, finished with crumbled feta and cherry tomatoes.

Contains: Gluten, Milk, Eggs · **Vegetarian**

Asparagus & Goat's Cheese Tart

Sautéed shallots, double cream and cave-aged goat's cheese with tarragon, finished with asparagus spears.

Contains: Gluten, Milk, Eggs · **Vegetarian**

Roasted Tomato & Ricotta Tart

Ricotta with lemon zest, Parmesan, garlic, mint and basil, topped with sliced vine tomatoes.

Contains: Gluten, Milk, Eggs · **Vegetarian**

Smoked Salmon & Dill Tart

Scottish smoked salmon in a light mascarpone and cream batter with dill and lemon zest, finished with a Gruyère gratin.

Contains: Gluten, Fish, Milk, Eggs

DESSERTS & CHEESE BOARD

CAKES · SERVES 6–8

Almond Cake (Michalak) £55

Moist, fragrant almond cake served with a seasonal fresh fruit salad.

Contains: Eggs, Milk, Tree Nuts (Almonds) · **Vegetarian** · **Gluten-Free**

Chocolate, Hazelnut & Caramel Fantastik Cake £65

Hazelnut dacquoise, milk chocolate mousse and salted caramel crèmeux with caramelised hazelnuts.

Contains: Eggs, Milk, Tree Nuts (Hazelnut, Almond) · **Vegetarian** · **Gluten-Free**

Fraîcheur Chocolat £68

Pierre Hermé's legendary intensely rich chocolate cake with a pecan brownie base.

Contains: Gluten, Eggs, Milk, Tree Nuts (Pecan) · **Vegetarian**

Exotic Entremet — Coconut, Mango & Passion Fruit £60

Coconut bavarois with mango and passion fruit, layered over coconut dacquoise.

Contains: Eggs, Milk, Tree Nuts (Almonds) · **Vegetarian** · **Gluten-Free**

Raspberry Dacquoise £58

Almond meringue dacquoise with a raspberry white chocolate cream and fresh raspberries.

Contains: Eggs, Milk, Tree Nuts (Almonds) · **Vegetarian** · **Gluten-Free**

Lemon Meringue Tart £55

Classic French sablée pastry with a sharp lemon curd and perfectly torched Italian meringue.

Contains: Gluten, Eggs, Milk · **Vegetarian**

Intense Vanilla Tart £58

Vanilla through every layer — pâte sucrée, vanilla caramel, namelaka and vanilla Chantilly.

Contains: Gluten, Eggs, Milk · **Vegetarian**

The Ultimate Carrot Cake £45

Moist spiced carrot cake with a generous cream cheese frosting. Walnuts and pecans throughout.

Contains: Gluten, Eggs, Milk, Tree Nuts (Walnut, Pecan) · **Vegetarian**

PETITS FOURS STATION

Canélé Bordelais · Honey Madeleine · Pistachio Financier · Mini Apple Tatin · Mini Pavlova

Box of 30 — £70

Box of 60 — £130

Box of 90 — £190

Box of 120 — £250

Contains allergens that vary by selection, including gluten, eggs, milk and tree nuts.

CHEESE BOARD · FROMAGERIE BEILLEVAIRE UK

Sourced exclusively from one of France's finest affineurs, Beillevaire. Served with Poilane walnut bread and fig jam.

Classic — 3 Cheeses £45 · Serves 4–6

Soft pressed, cooked and blue. Served with walnut bread and fig jam.

Contains: Milk, Gluten, Tree Nuts (Walnut) · **Vegetarian**

Classic+ — 5 Cheeses £75 · Serves 6–8

Soft, washed rind, pressed cooked, blue and fresh goat's cheese. With walnut bread, fig jam, grapes and walnuts.

Contains: Milk, Gluten, Tree Nuts (Walnut) · **Vegetarian**

To order: brigitte@mapetitecocotte.com · mapetitecocotte.com

Please note that all food is prepared in a kitchen that handles nuts, gluten, dairy, eggs, fish, and shellfish. While every precaution is taken, we cannot guarantee the absence of trace allergens.