

MAPETITECOCOTTE

Private Dinners

French-inspired catering · London
mapetitecocotte.com · brigitte@mapetitecocotte.com · 07449 866 635

Menus for 4–30 guests. Delivery and collection available across London.

STARTERS

MEAT

Ham Hock Terrine £9.50 / person

Slow-cooked terrine with capers, cornichons and parsley. Wholegrain mustard and dill dressing.

Contains: Mustard · Gluten-Free · Dairy-Free

Beef Tataki £12.50 / person

Seared and chilled beef fillet, radish, coriander, crispy shallots and soy-mirin dressing.

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

FISH & SEAFOOD

Salmon Gravlax £10.50 / person

48-hour cured Scottish salmon paired with pickled cucumber, dill mustard sauce and blinis.

Contains: Fish, Milk, Eggs, Gluten

Seared Scallops, Cauliflower Purée £16.00 / person

Hand-dived scallops layered over cauliflower purée, finished with toasted hazelnuts and chives.

Contains: Molluscs, Milk, Tree Nuts (Hazelnut) · Gluten-Free

Crunchy Vegetable Salad with Marinated Coriander Prawns £13.00 / person

Julienne vegetables with prawns marinated in lime, coriander, ginger and a soy-sesame-lime dressing.

Contains: Crustaceans, Soya, Sesame · Gluten-Free · Dairy-Free

VEGETARIAN — SOUPS

Petit Pois Velouté, Feta & Hazelnuts £7.50 / person

Vivid green velouté of petit pois and mint, served with crumbled feta, toasted hazelnuts and olive oil.

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

Butternut Velouté, Chestnut Topping £7.50 / person

Smooth butternut and coconut milk velouté with caramelised chestnuts and toasted pumpkin seeds.

Contains: Milk, Tree Nuts (Chestnut) · Vegetarian · Gluten-Free

VEGETARIAN

Tomato & Roasted Lemon Salad £8.00 / person

Cherry tomatoes and lemon slow-roasted until caramelised. Fresh basil, capers and chilli.

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

Courgette Carpaccio, Parmesan & Pine Nuts £8.00 / person

Paper-thin ribbons dressed with lemon and olive oil, shaved Parmesan, toasted pine nuts and fresh basil.

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

Burrata & Roasted Southern Vegetables £12.00 / person

Roasted Mediterranean vegetables with preserved lemon and basil pesto, finished with torn burrata.

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

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.

Cauliflower Steak, Tahini, Pomegranate & Almonds £10.00 / person

Charred cauliflower steak basted with butter and herbs. Tahini sauce, pomegranate seeds and flaked almonds.

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

MAIN COURSES

FISH & SEAFOOD

Roast Salmon, Yuzu Carrot Purée £30.00 / person

Oven-roasted salmon layered over yuzu-scented carrot purée.

Contains: Fish, Milk · Gluten-Free

Pan-Fried Scallops, Blood Orange Butter, Endive & Wild Rice £38.00 / person

Pan-fried scallops paired with blood orange butter, slow-cooked endive and wild rice.

Contains: Molluscs, Milk · Gluten-Free

Cassoulette de Lotte, Leeks & Fennel £34.00 / person

Monkfish medallions in individual cassoulettes with fondue leek, fennel and a vanilla-ginger cream sauce.

Contains: Fish, Milk · Gluten-Free

Choucroute de la Mer £34.00 / person

Salmon, cod and smoked haddock over Alsatian sauerkraut with a beurre blanc type sauce.

Contains: Fish, Milk · Gluten-Free

POULTRY

Chicken Tagine, Fondant Carrots & Couscous £22.00 / person

Preserved lemon, green olives and saffron tagine with glazed fondant carrots and couscous.

Contains: Gluten, Milk

MEAT

Bœuf Bourguignon £28.00 / person

Slow-braised Burgundy beef with carrots, pearl onions and mushrooms.

Contains: Gluten, Milk, Celery

Pork Fillet, Caramelised Apple & Cider £24.00 / person

Pork fillet seared and simmered with caramelised apple and a brut cider sauce.

Contains: Milk · Gluten-Free

Duck Legs with Bitter Orange & Crushed Potatoes £30.00 / person

Duck legs with ras-el-hanout, bitter orange marmalade, cinnamon and ginger. Rustic crushed potatoes.

Contains: None · Gluten-Free · Dairy-Free

Osso Bucco, Parmesan Risotto & Gremolata £34.00 / person

Classic Milanese braised veal shin with Parmesan risotto and a fresh lemon-garlic-parsley gremolata.

Contains: Gluten, Milk

8-Hour Lamb, Individual Pommes Darphin £38.00 / person

Eight-hour-braised lamb shoulder with crispy pommes Darphin and a carrot-and-garlic garnish, thyme jus.

Contains: Milk · Gluten-Free

VEGETARIAN

Niçoise Crumble £22.00 / person

Provençal ratatouille with a goat's-cheese cream and a buttery, savoury crumble, baked until golden.

Contains: Gluten, Milk, Eggs · Vegetarian

Creamy Polenta with Roasted Aubergines & Gremolata £20.00 / person

Creamy polenta with Parmesan, roasted aubergine and an orange-lemon gremolata.

Contains: Milk · Vegetarian · Gluten-Free

Aubergine Curry with Coconut Milk & Peanuts £18.00 / person

Fragrant aubergine curry with coconut milk, basmati rice, and roasted peanuts, finished with fresh coriander.

Contains: Peanuts · Vegetarian · Gluten-Free · Dairy-Free

Charred Cauliflower Steak, Olive Pistou & Porcini £24.00 / person

Dramatically charred cauliflower with Castelvetro and Niçoise olive pistou and sautéed porcini with capers.

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

C H E E S E B O A R D

Sourced exclusively from Fromagerie Beillevoire UK — one of France's finest affineurs. 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

H O W T O O R D E R

Email brigitte@mapetitecocotte.com with your event date, number of guests, menu selection and any dietary requirements. We will confirm within 24 hours.

Guests 4–30

Collection Available

DESSERTS

CAKES & ENTREMETS · SERVES 6–8

Almond Cake £55

Moist, fragrant almond cake from French Chef Michalak served with a seasonal fresh fruit salad.

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

Chocolate, Hazelnut & Caramel Cake (Fantastik) £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 chocolate entremet 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 dacquoise layered with raspberry and framboise ganache.

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

Lemon Meringue Tart £55

Sablée pastry, 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 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

INDIVIDUAL PORTIONS · PER PERSON · MINIMUM 6

Seasonal Panna Cotta £8.00 / person

Delicate panna cotta with a fresh fruit coulis. Flavour changes with the season.

Contains: Milk · Vegetarian · Gluten-Free

Spiced Poached Pears, Vanilla Mascarpone £9.00 / person

Spiced poached pears paired with a delicious vanilla mascarpone chantilly.

Contains: Milk · Vegetarian · Gluten-Free

Chocolate Fondant with Passion Fruit £12.00 / person

A chocolate fondant with a passion fruit insert at its heart. Served immediately from the oven.

Contains: Gluten, Eggs, Milk · Vegetarian

PETITS FOURS

A handcrafted box of sweet bites. Available as an addition to any dinner.

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

Box of 30 — £70

Box of 60 — £130

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.