

Ma Petite Cocotte

Dîners Privés — Entrées

brigitte@mapetitecocotte.com · mapetitecocotte.com · 07449 866 635

ENTRÉES

Ham Hock Terrine

£12.00 / person

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

Allergens: Mustard · GF ·

Beef Tataki

£14.00 / person

Seared beef fillet served rare with radish, coriander, crispy shallots and a soy-mirin dressing.

Allergens: Soya, Sesame · GF · DF

Salmon Gravlax

£13.00 / person

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

Allergens: Fish, Milk, Eggs, Gluten

Seared Scallops, Cauliflower Purée

£16.50 / person

Hand-dived scallops on a silky cauliflower purée, with toasted hazelnuts, blanched florets and chives.

Allergens: Molluscs, Milk, Nuts (Hazelnut) · GF

Crunchy vegetables with lime-marinated prawns, soy-sesame dressing

£15.00 / person

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

Allergens: Crustaceans, Fish, Soya, Sesame · GF · DF

Petit Pois Velouté, Feta & Hazelnuts

£9.00 / person

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

Allergens: Milk, Nuts (Hazelnut) · V · GF

Butternut Velouté, Chestnut Topping

£9.00 / person

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

Allergens: Milk, Nuts (Chestnut) · V · GF

Tomato and Roasted Lemon Salad

£10.00 / person

Cherry tomatoes and lemon are slow-roasted at 160°C until caramelised. Fresh basil, capers and chilli.

Allergens: · V · GF · DF

Courgette Carpaccio, Parmesan & Pine Nuts

£9.00 / person

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

Allergens: Milk, Nuts (Pine Nuts) · V · GF

Burrata & Roasted Southern Vegetables

£12.00 / person

Roasted Mediterranean vegetables with preserved lemon and homemade basil pesto. Torn burrata.

Allergens: Milk, Nuts (Pine Nuts) · V · GF

Cauliflower Steak, Tahini, Pomegranate & Almonds

£12.50 / person

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

Allergens: Milk, Sesame (Tahini), Nuts (Almonds) · V · GF

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PLATS — MAIN COURSES

Roast Salmon, Yuzu Carrot Purée

£28.00 / person

Oven-roasted salmon fillet on a silky carrot purée scented with yuzu juice and zest.

Allergens: Fish, Milk · GF

Pan-Fried Scallops, Blood Orange Butter, Endive & Wild Rice

£34.00 / person

Scallops with a blood orange butter sauce, slow-cooked endive compote and wild rice. Madame Figaro recipe.

Allergens: Molluscs, Milk · GF

Monkfish, Leek & Fennel Cassolette

£30.00 / person

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

Allergens: Fish, Milk · GF

“Choucroute de la Mer” with 3 fishes

£34.00 / person

Salmon, cod and smoked haddock over Alsatian sauerkraut with a cream sauce made from the haddock poaching milk.

Allergens: Fish, Milk · GF

Chicken Tagine, Fondant Carrots & Couscous

£22.00 / person

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

Allergens: Gluten, Milk

Bœuf Bourguignon

£28.00 / person

Burgundy-marinated beef with carrots, pearl onions and mushrooms, a French reference.

Allergens: Gluten, Milk, Celery

Pork Tenderloin, Apples and Cider

£28.00 / person

Pork tenderloin with caramelised apples and a brut cider sauce — a refined Norman classic.

Allergens: Milk · GF

Duck Legs with Bitter Orange, Crushed

£30.00 / person

Slow-cooked duck legs with bitter orange, ras-el-hanout and warm spices. Served with rustic crushed potatoes.

Allergens: · GF · DF

Osso Bucco, Risotto Parmesan & Gremolata

£34.00 / person

Classic Milanese braised veal with Parmesan risotto and a fresh lemon, orange, garlic, and parsley gremolata.

Allergens: Celery, Gluten, Milk

8-Hour Lamb, Individual Pommes Darphin

£32.00 / person

Lamb shoulder braised for 8 hours with garlic cloves, carrots and herbs, served with crispy individual potato galettes.

Allergens: Milk · GF

Niçoise Crumble

£18.00 / person

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

Allergens: Gluten, Milk, Eggs · V

Creamy Polenta, Eggplant & Gremolata

£18.00 / person

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

Allergens: Milk · V · GF

Eggplant Curry, Coconut Milk & Peanuts

£18.00 / person

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

Allergens: Peanuts · V · GF · DF

Charred Cauliflower Steak, Olive Pistou & Porcini

£24.00 / person

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

Allergens: Milk · V · GF ·

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PLATEAU DE FROMAGE

All cheeses sourced exclusively from Fromagerie Beillevaire UK — one of France's finest affineurs. Served with Poilâne walnut bread and confiture de figue (30g).

Plateau Classique — 3 fromages

£38

Serves 4–6. Three cheeses: soft, pressed cooked and blue. Served with Poilâne walnut bread and fig jam.

Allergens: Milk, Gluten, Nuts (Walnut) · V

Plateau Classique+ — 5 fromages

£65

Serves 6–8. Five cheese families: soft, washed rind, pressed cooked, blue and fresh goat. With walnut bread, fig jam, grapes and walnuts.

Allergens: Milk, Gluten, Nuts (Walnut) · V

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DESSERTS

Gâteaux & entremets serve 6–8 people and are priced per cake. Individual desserts are priced per person. Minimum 6 portions.

GÂTEAUX & ENTREMETS — SERVES 6–8

Amandier — Christophe Michalak

£55

The most celebrated French almond cake. Moist, fragrant with orange blossom. Served with a seasonal fruit salad.

Allergens: Eggs, Nuts (Almonds), Milk · V · GF

Fantastik Chocolat, Noisette & Caramel

£65

Dacquoise noisette, milk chocolate mousse, salted caramel crèmeux and caramelised hazelnuts. A showstopper.

Allergens: Eggs, Milk, Nuts (Hazelnut, Almond) · V · GF

Fraîcheur Chocolat

£68

Hermé's legendary chocolate entremet with pecan brownie base and chocolate crèmeux. Served very cold.

Allergens: Gluten, Eggs, Milk, Nuts (Pecan) · V

Entremet Exotique — Coco, Mangue & Passion

£60

Coconut bavarois, mango-vanilla insert, coconut dacquoise and coconut croustillant. Light and tropical.

Allergens: Eggs, Milk, Nuts (Almonds) · V · GF

Dacquoise Framboise

£60

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

Allergens: Eggs, Milk, Nuts (Almonds) · V · GF

Lemon Meringue Pie

£48

Sablée pastry, a sharp and silky lemon curd and perfectly torched Italian meringue. The French classic.

Allergens: Gluten, Eggs, Milk · V

Tarte Intensément Vanille

£55

Vanilla through every layer — sweet pastry, vanilla caramel, namelaka and ganache montée vanille.

Allergens: Gluten, Eggs, Milk · V

The Ultimate Carrot Cake

£48

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

Allergens: Gluten, Eggs, Milk, Nuts (Walnut, Pecan) · V

INDIVIDUAL PORTIONS — PER PERSON

Seasonal Pannacotta

£9.00 / person

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

Allergens: Milk · V · GF

Spicy Poached Pears, Vanilla Mascarpone

£9.00 / person

Conference pears poached in a warm spiced syrup, with a smooth vanilla mascarpone.

Allergens: Milk · V · GF

Chocolate Cube, Passion Fruit Insert

£11.00 / person

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

Allergens: Gluten, Eggs, Milk · V

PETITS FOURS SUCRÉS

A beautiful box of handcrafted sweet petits fours. Available as an addition to any dinner.

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

Box of 30

£68

Box of 60

£130