COOPERS

EST. OCT 1996

PRE EVENT MENU

£32.50 FOR 2 COURSES

Includes a glass of house wine,
beer or soft drink

STARTERS

Mushroom & Caramelised Onion Tart with Thyme & Gruyere

Chicken & Paprika Boudin & Squash Purée

Smoked Mackerel Pâté, Celeriac Remoulade & Sourdough Crostini

Soup of the Day (Plant-Based)

MAINS

Roast Corn Fed Chicken Supreme with Leek Fondue, Turnip & Potato Purée Cabernet Sauvignon Reduction

Five Spice Rolled & Slow Cooked Pork Belly with Apple Mash, Kale & Cinnamon Infused Red Wine Sauce

Smoked Haddock Fillet with Colcannon Creamed Potato, Poached Egg & Mixed Citrus Beurre Blanc

Baked Butternut Squash, Quinoa & Coconut Yoghurt (Plant-Based)

DESSERTS

Fig Frangipane Tart served with Crème Fraîche

Poached Pear in Red Wine with Mascarpone & Almond Tuiles

Banana & Blueberry Tart with Mixed Berry Coulis (Plant-Based)

Homemade Ice Creams and Sorbets

Available 4pm to 6:30pm, Monday to Friday

www.coopersrestaurant.co.uk