

# CÔTE

## BRASSERIE

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# CANAPÉS

## £19,95

### PER PERSON

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(minimum of 10 people)

Please choose two canapés  
from each section to make  
your personalised menu

## SEASONAL SOUP

served in a shot glass

## MUSHROOM RISOTTO

wild mushroom risotto infused with truffle oil

## ROQUEFORT SALAD

walnuts and croutons nestled in an endive salad leaf  
with a warm Roquefort cheese dressing

## PROVENÇALE PISSALADIÈRE

traditional warm flatbread from Nice with Provençale  
sauce, goats cheese, olives and rocket

## REBLOCHON PISSALADIÈRE

traditional warm flatbread from Nice with caramelised  
onions, Reblochon cheese and thyme

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## SMOKED SALMON

smoked Scottish salmon with crème fraîche dressing,  
shallots and dill served on toasted sourdough bread

## TERRINE

rustic pork, duck and chicken liver terrine  
served on toasted sourdough bread

## CALAMARI

breadcrumbed squid sautéed in garlic, lemon  
and parsley with a tartare sauce dip

## **DUCK RILLETTES**

coarsely shredded duck and pork pâté with toasted  
sourdough bread, shallots and cornichons

## **TUNA CARPACCIO**

sliced, lightly seared raw yellow fin tuna  
with sauce vierge and black olives

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## **SCALLOPS**

nestled on a bed of minted pea purée  
with bacon lardons

## **ROAST DUCK BREAST**

roasted duck breast with a griottine cherry sauce  
served on toasted sourdough bread

## **KING PRAWN GRATINÉE**

king prawns in a white wine, garlic and tomato sauce  
with toasted garlic and parsley croutons

## **FISH PARMENTIER**

cod, smoked haddock, prawn and salmon in a creamy  
white wine and leek sauce, topped with mashed potato  
and Gruyère cheese

## **SIRLOIN**

slice of Sirloin served with a green peppercorn,  
cognac and cream sauce on a bed of watercress  
served on toasted sourdough bread

# SWEET CANAPÉS

## CRÈME CARAMEL

traditional set vanilla pod custard  
with dark caramel and cream

## TARTE FINE AUX POMMES

served with crème chantilly

## CHOCOLATE POT

dark chocolate pot with crème fraîche

## CHOCOLATE MOUSSE

dark chocolate mousse