

CÔTE BRASSERIE

CHRISTMAS LUNCH MENU (12-5PM) TWO COURSES 18,95 / THREE COURSES 22,95

STARTERS

FRENCH ONION SOUP

TRADITIONAL FRENCH ONION SOUP WITH A SOURDOUGH CROÛTE AND COMTÉ CHEESE

BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED BRIOCHE

WARM ROQUEFORT SALAD

ENDIVE AND WALNUT SALAD WITH CROUTONS AND A WARM
ROQUEFORT CHEESE DRESSING

MAIN COURSE

WILD MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO WITH CEP CREAM AND TRUFFLE OIL

PAN ROASTED SALMON

PAN ROASTED SALMON SUPRÊME SERVED WITH NEW POTATOES,
GREEN BEANS, SPRING ONIONS AND HOLLANDAISE SAUCE

8OZ RIB-EYE STEAK

CHARGRILLED AND SERVED WITH FRITES, WATERCRESS AND GARLIC BUTTER

'BRETON' CHICKEN SUPRÊME

ROASTED CHICKEN SUPRÊME SERVED WITH GRATIN POTATOES,
FRENCH BEANS AND A SAGE AND ROSEMARY JUS

DESSERT

TRADITIONAL CRÈME CARAMEL

TARTE AU CITRON

DARK CHOCOLATE MOUSSE

PAIN PERDU

BRIOCHE BREAD AND BUTTER PUDDING WITH
VANILLA ICE CREAM AND CARAMEL SAUCE

BOOKING TERMS & CONDITIONS APPLY. PLEASE SELECT ONE DISH PER COURSE.
AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO TO THE STAFF IN THIS RESTAURANT.
FIND OUT MORE: WWW.COTE.CO.UK/SERVICECHARGE