

CÔTE

BRASSERIE

CHRISTMAS MENU 34,95

COMPLIMENTARY SOURDOUGH BAGUETTE AND OLIVES ON ARRIVAL

STARTERS

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH WALNUTS, GOLDEN RAISINS, CROUTONS AND SEASONAL SALAD

CHARCUTERIE BOARD

CURED SAVOIE HAM, SAUCISSON SEC, DUCK RILLETTES AND SMOKED DUCK BREAST

BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

DUCK LIVER PÂTÉ

WITH TOASTED BRIOCHE AND CARAMELISED RED ONION COMPOTE

SALADE DE CREVETTES

TIGER PRAWN SALAD WITH AVOCADO, BABY GEM LETTUCE, RED ONION, CAPERS, DILL AND CRÈME FRAÎCHE DRESSING

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MAIN COURSE

DUCK CONFIT "À L'ORANGE"

CRISPY DUCK LEG CONFIT WITH SAUTÉED POTATOES, BABY SPINACH, GARLIC, PARSLEY AND AN ORANGE AND VEAL JUS

PAN ROASTED HADDOCK FILLET

CRUSHED NEW POTATOES, BABY LEEKS, CARROTS AND CREAMY LEEK SAUCE

BACON WRAPPED CHICKEN SUPRÊME

SERVED WITH CHESTNUT STUFFING, POTATO, CRÈME FRAÎCHE AND CHIVE PURÉE WITH FRENCH BEANS AND A SAGE AND ROSEMARY JUS

10OZ SIRLOIN STEAK

CHARGRILLED AND SERVED WITH FRITES, WATERCRESS AND BÉARNAISE SAUCE

MUSHROOM CASSOULET

TRADITIONAL TARBAIS BEAN STEW WITH MUSHROOMS AND CHESTNUTS, TOPPED WITH MELTED GARLIC BUTTER, TRUFFLE OIL AND SOURDOUGH CROUTONS

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DESSERT

WARM CHOCOLATE FONDANT WITH VANILLA ICE CREAM

TARTE AU CITRON

CLASSIC CRÈME BRÛLÉE

TARTE FINE AUX POMMES WITH VANILLA ICE CREAM

BÛCHE DE NOËL

TRADITIONAL PRALINE AND CHOCOLATE ROULADE WITH HAZELNUT LIQUEUR, WARM CHOCOLATE SAUCE AND CHANTILLY CREAM

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