

CÔTE BRASSERIE



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

STARTERS

FRENCH ONION SOUP

RUSTIC FRENCH ONION SOUP WITH A
GLUTEN-FREE CROÛTE AND MELTED COMTÉ CHEESE

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED GLUTEN-FREE BREAD

WARM ROQUEFORT SALAD

ENDIVE AND WALNUT SALAD WITH 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 SCOTTISH 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

DARK CHOCOLATE MOUSSE

FRUIT SALAD

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