

CÔTE BRASSERIE

GLUTEN-FREE CHRISTMAS MENU

34,95



COMPLIMENTARY GLUTEN-FREE BREAD AND OLIVES ON ARRIVAL

STARTERS

BAKED CROTTIN

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

CHARCUTERIE BOARD

WITH CURED SAVOIE HAM, SAUCISSON, RILLETTES, SMOKED DUCK BREAST AND TOASTED GLUTEN-FREE BREAD

DUCK LIVER PÂTE

WITH TOASTED GLUTEN-FREE BREAD 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 POTATO, CRÈME FRAÎCHE AND CHIVE PURÉE, 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 AND TRUFFLE OIL

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DESSERT

CLASSIC CRÈME BRÛLÉE

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