

CÔTE

BRASSERIE

EVENTS SET MENU

TWO COURSE SET MENU

£23,50

THREE COURSE SET MENU

£27,95

Guests can choose one starter, one main and one dessert to create their own set menu. Other dietary requirements can be catered for separately. Pre-orders are required 48 hours in advance for all group bookings.

STARTERS

SEASONAL SOUP

seasonal home made soup

CALAMARI

breadcrumbsed squid sautéed in garlic, lemon
and parsley with tartare sauce

WARM ROQUEFORT SALAD

endive, walnut and crouton salad with a
warm Roquefort cheese dressing

TERRINE

duck, chicken and pork liver terrine with chargrilled
sourdough bread and cornichons

SMOKED SALMON

sliced smoked Scottish salmon with dill, shallots,
baby capers and crème fraîche dressing

RILLETTES

coarsely shredded duck and pork pâté with
toasted sourdough bread

MAINS

ROAST DUCK BREAST

roasted duck breast (served pink) with gratin potato
and a griottine cherry sauce

MUSHROOM RISOTTO

wild mushroom risotto with cep cream and rocket

OVEN ROASTED HALF CORN FED CHICKEN

oven roasted chicken served with gratin potato,
French beans and a sage and rosemary cream sauce

8OZ SIRLOIN STEAK

served with frites, watercress and garlic butter,
served medium rare

ROAST SEABASS

roast seabass fillet, braised fennel and a
Champagne beurre blanc with chives and tomato concasse

SIDES

CREAMED SPINACH

FRENCH BEANS

GLAZED CARROTS

DESSERTS

CRÈME CARAMEL

traditional set vanilla pod custard
with dark caramel and cream

CHOCOLATE MOUSSE

dark chocolate mousse

CRÈME BRÛLÉE

classic caramelised vanilla custard

FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE

frozen summer berries with
warm white chocolate sauce

TARTE FINE AUX POMMES

crisp puff pastry tart with finely layered apples
and vanilla ice-cream