

SAINT-VALENTIN 3 COURSE MENU

26,95 PER PERSON

36,95 PER PERSON *with wine pairing and Kir Royale*

STARTERS

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH LAMB'S LETTUCE AND APPLE SALAD, WALNUTS, GOLDEN RAISINS AND CROUTONS
Château Du Poyet 2015, 175ml

SMOKED SALMON

SLICED SMOKED SALMON WITH DILL, SHALLOTS, BABY CAPERS AND CRÈME FRAÎCHE DRESSING WITH TOASTED SOURDOUGH BREAD
Picpoul De Pinet 2016, 175ml

CHICKEN LIVER PARFAIT

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE AND SPICED APPLE CHUTNEY
Fleurie 2015, 175ml

MOULES AU CIDRE

MUSSELS SIMMERED IN BRETON CIDER WITH BACON LARDONS, CRÈME FRAÎCHE AND TARRAGON
Saumur Blanc La Cabriole 2016, 175ml

MAIN COURSE

ROASTED PORK BELLY

PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS
Fleurie 2015, 175ml

PAN ROASTED HADDOCK

PAN ROASTED HADDOCK FILLET WITH CRUSHED NEW POTATOES, BABY LEEKS, CARROTS AND CREAMY LEEK SAUCE
Macon-Villages 2015, 175ml

WILD MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO WITH CEP CREAM AND TRUFFLE OIL
Escale Pinot Noir 2016, 175ml

POULET RÔTI

BACON WRAPPED CHICKEN SUPRÊME SAUTÉED WITH THYME AND PARSLEY, SERVED WITH FENNEL AND OLIVE OIL PURÉE, ROASTED GARLIC AND BLACK OLIVE JUS
Leduc Viognier 2016, 175ml

FILLET STEAK

CHARGRILLED 7OZ FILLET STEAK WITH GLAZED FRENCH BEANS AND PORCINI MUSHROOM SAUCE, SERVED WITH A SIDE OF CELERIAC PURÉE
(5,00 SUPPLEMENT)
Château La Croix De Queynac 2016, 175ml

DESSERT

CRÈME BRÛLÉE AUX FRAMBOISES

CARAMELISED VANILLA AND WHITE CHOCOLATE CUSTARD WITH FRESH RASPBERRIES

TARTE TATIN

TRADITIONAL FRENCH CARAMELISED APPLE TART SERVED WITH CALVADOS CREAM

CHOCOLATE FONDANT

WARM CHOCOLATE FONDANT WITH CINNAMON ICE-CREAM

CRÈME CARAMEL

TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO THE STAFF IN THIS RESTAURANT.
FIND OUT MORE AT: WWW.COTE.CO.UK/SERVICECHARGE