Celebrate Christmas
Join us this Christmas and enjoy our menus of French classics, full of festive flavours. Our friendly teams will ensure you have everything you need to enjoy your celebration, be it an intimate catch-up with friends or an office party.
**Christmas Menu**
**Three courses from 29.95**
*Available from 13th November, 12 noon to close*

**Starters**

**Rabbit and Pork Terrine**
Rabbit, pork, pistachio and chicken liver terrine with grilled pain de campagne and spiced apple chutney

**Baked Crottin**
Traditional goats cheese from the Loire valley served warm with walnuts, golden raisins, croutons and seasonal salad

**Breadcrumbed Calamari**
Sautéed in garlic, lemon and parsley with tartare sauce

**Gravadlax**
Dill cured salmon, capers, shallots, lambs lettuce and a crème fraîche dressing

**Duck Liver Pâté**
With toasted brioche and caramelised red onion compote

**Mains**

**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**
Served with a wild mushroom fricassee, crushed new potatoes, sautéed spinach, tarragon and a Champagne beurre blanc

**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 Ravioli**
Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

**Desserts**

**Bûche de Noël**
Traditional praline and chocolate roulade with hazelnut liqueur, warm chocolate sauce and chantilly cream

**Tarte aux Mirabelles**
Mirabelle and almond tart served warm with cinnamon ice cream and plum compote

**Baked Saint-Marcellin**
Baked whole Saint-Marcellin cheese served with sourdough croutes and grapes

**Warm Chocolate Fondant with Vanilla Ice Cream**

**Classic Crème Brûlée**

*Gluten-Free menu and allergen information available upon request*
Christmas Menu Drinks Package
Available with Christmas Menu for an additional 17,00 per person

**Apéritif**
Glass of Kir Royale

**Wine**
(Half bottle per person) choice of:

* **Sauvignon Blanc Bergerac 2018**
  Château Laulerie
  Refreshing and aromatic with crisp green fruit

* **Bordeaux Rouge 2018**
  Château La Croix De Queynac
  Fresh and fruity Bordeaux with candied red berry aromas

**Hot Drink**
Choice of Tea or Coffee
# New Year’s Eve

**Three courses from 33.95 / with wine pairings from 58.95**

*Available 31st December, 12 noon to close*

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### Hors D’Oeuvres

Sourdough baguette, olives and amuse bouche

*Kir Royal, 125ml*

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### Starters

**Smoked Salmon**

Sliced smoked salmon with dill, shallots, baby capers and crème fraîche dressing with toasted sourdough bread

*Sauvignon Blanc Bergerac 2018, Château Lauzier, 175ml*

**Terrine**

Rabbit, pork, pistachio and chicken liver terrine with grilled pain de campagne and spiced apple chutney

*Côtes du Rhône Rouge 2017, Cuvée Laudun, 175ml*

**Baked crottin**

Traditional goats cheese from the Loire valley served warm with lambs lettuce and apple salad, walnuts, golden raisins and croutons

*Vouvray 2018, IGP Pays d’Oc, 175ml*

**Charcuterie board**

Jambon de Savoie, smoked duck breast, saucisson sec and duck rillettes with baby gem salad and chargrilled pain de campagne

*Merlot 2018, Chemin de Marquiere, 175ml*

**Crab Mayonnaise**

Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted sourdough bread

*Saumur Blanc la Cabriole 2018, Cave de Saumur, 175ml*

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### Mains

**Roast Seabass**

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

*Sancerre 2017, Le Petit Broux, 175ml*

**Duck confit “à l’orange”**

Crispy duck leg confit with sautéed potatoes, baby spinach, garlic, parsley and an orange and veal jus

*Syrup 2017, IGP Pays d’Oc, 175ml*

**Fillet steak (£5.00 supplement)**

Chargrilled 7oz fillet steak with wilted baby spinach, frites and truffle veal jus

*Pinot Noir 2017, Les Mougeottes, 175ml*

**Mushroom Ravioli**

Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

*Bordeaux Rouge 2018, Château la Croix de Queynac, 175ml*

**Grilled prawns**

Grilled king prawns, with parsley and garlic served with a dill hollandaise and frites

*Chardonnay 2018, Vin de Pays d’Oc, 175ml*

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### Desserts

**Crème Caramel**

Traditional set vanilla pod custard with dark caramel and cream

*Domaine de Barroubio Muscat 2017, 100ml*

**Crêpe Grand Marnier**

Crêpe with orange, Grand Marnier and vanilla ice cream

*Château la Sabatière Monbazillac 2015, 100ml*

**Tarte Fine aux Pommes**

Crisp puff pastry tart with finely layered apples and vanilla ice cream

*Chauf Cœur Tradition Calvados Reserve VSOP, 50ml*

**Chocolate Fondant**

Warm chocolate fondant with cinnamon ice cream

*Quinta do Crasto Port 2013, 100ml*

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Gluten-Free menu and allergen information available upon request
**Dietary requirements**

We are happy to accommodate special dietary requirements to ensure we cater for your party’s needs. With accreditation from Coeliac UK, we are proud to offer Gluten-Free menus over the festive season, allowing you to dine with confidence.

**Group bookings**

To ensure a relaxed and enjoyable atmosphere for all our guests, we request that parties of 8 or more provide a pre-order. There are also additional booking terms and conditions at this busy time which can be viewed at www.cote.co.uk/christmas/terms

An optional gratuity of 12.5% will be added to your bill which goes to the staff at our restaurants. Find out more at www.cote.co.uk/servicecharge