

New Years Eve Menu

A sample of our menu

From
53.95

Four courses & a glass of fizz



Kick off your celebrations with a complimentary glass of Crémant

or

Kisumé non-alcoholic sparkling rosé

For the table

Small bites to share while you settle in

Comté Madeleines

Hot honey dip

Olives

Garlic, herbs and peppers

Starters

Chicken Liver Parfait

Pink pepper butter, macerated figs, toasted sourdough baguette

Camembert Brûlée

Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette


King Prawns

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche

Calamari

Breadcrumbed squid served with Provençal mayonnaise

Jerusalem Artichoke Soup

Cabernet sauvignon pears, brioche croutons
( option available)

Beetroot-Cured Smoked Salmon

Rainbow radishes, pickled ginger, horseradish cream, toasted seeded sourdough

Warm Beetroot Salad

Beetroot romesco sauce, almonds and apple

Mains

Chestnut & Sage Tartiflette

Sliced potatoes, caramelised onion, pulled Fable mushrooms, baked with a half Camembert. With a green salad

Cornish Roasted Hake

Velvety lobster sauce, samphire & French bean fricassée, crispy confit potatoes

Roasted Miso Parsnips

Braised lentils, pomegranate, pistachio dukkah, spiced yoghurt, parsnip crisps

Confit Duck à l'Orange

Braised red cabbage, bitter orange sauce, gratin dauphinois

Confit Pork Belly

Savoy cabbage, confit shallots, golden raisins, apples, gratin dauphinois, Calvados & thyme jus

Poulet aux Truffes

Grilled and marinated chicken breast, truffled potato purée, apricot & mustard-glazed Chantenay carrots, peppercorn sauce

Steak Frites Deluxe (8oz)

Cut and prepared in the Côte butchery

Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish

Recommended medium rare

+8.00 supplement

Sides

Can't decide? Choose three sides for 15.00

Côte Pigs in Blankets +5.95

Drizzled with a hot honey glaze

Miso-Glazed Parsnips +5.95

Pomegranate and pistachio dukkah


Braised Red Cabbage +4.95

Pears, walnuts, golden raisins

Sprouts à la Française +5.95

Shredded, cooked with butter, smoked bacon and confit shallots

Crispy Confit Potatoes +4.95

With gravy mayo
( option available)

Desserts

Pain Perdu

Sweet brioche bread pudding, cream, salted caramel, vanilla ice cream

La Bûche Rouge

Winter berry mousse log, blackcurrant confit, white chocolate shards, clementine anglaise

Chocolate Praline Tart

Berry coulis and vanilla ice cream


Warm Chocolate Fondant

Salted caramel sauce, hazelnut tuile, vanilla ice cream

Crème Caramel

Traditional set vanilla pod custard with dark caramel & cream

Ice Cream & Sorbet

Two scoops of vanilla, chocolate or salted caramel ice cream, lemon or raspberry sorbet
( option available)

Cheese Plate

A selection of three French cheeses with a sweet grape chutney and sourdough baguette

Enjoy a glass of Late Bottled Vintage Port with your cheese course +6.55

Gluten-Free Menu Available  Vegan  Vegetarian

We are now cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. **Allergens:** While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.