

# CHRISTMAS DAY MENU

87.95

Four courses & a glass of fizz

## CHRISTMAS COCKTAILS



### Mulled Berry Spritz +11

*Mulled wine's better looking sibling*

Spiced red berry, raspberry, Lillet Rosé



### Mulled Berry Cosmo +9

*Non-alcoholic (& hangover-free)*

Pentire Coastal blood orange apéritif, festive spices, cranberry 120 kcal

## Why WAIT?

*Small bites to kick off the festivities*

### Comté Madeleines +4.95

Hot honey dip 413 kcal

## STARTERS

### Chicken Liver Parfait

Pink pepper butter, macerated figs, toasted seeded sourdough 579 kcal

### Baked Christmas Tree

*Because Christmas is meant to be a little cheesy*

Chèvre goat's cheese, beetroot & almond romesco, walnuts, toasted seeded sourdough 576 kcal

### Jerusalem Artichoke Soup

Cabernet sauvignon pears, brioche croutons 351 kcal ( option available 245 kcal)

### King Prawns

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche 492 kcal

### Beetroot-Cured Smoked Salmon

Radishes, pickled ginger, horseradish cream, toasted seeded sourdough 319 kcal

### Sautéed Scallops

Black pudding, apple, cabernet sauvignon dressing 230 kcal

## MAINS

### Roast Turkey Ballotine

*It's Christmas dinner you didn't have to cook. What's not to love?*

Stuffed and wrapped in bacon. Confit potatoes, apricot & mustard Chantenay carrots, hot honey pig in blanket, thyme jus 851 kcal

### Sea Bream Velouté

Lobster sauce, Brussels sprouts à la Française, tarragon potatoes 960 kcal

### Roasted Miso Parsnips

Braised lentils, pomegranate, pistachio dukkah, spiced yoghurt, parsnip crisps 852 kcal

### Confit Pork Belly

Savoy cabbage, raisins, apples, Calvados jus, gratin potatoes 950 kcal

### Chestnut & Sage Tartiflette

Sliced potatoes, caramelised onion, pulled Fable mushrooms, half Camembert & green salad 985 kcal

### Sirloin (8oz)

*Prepared in our Côte butchery*

30-day-aged, grass-fed and gloriously rich in flavour, with free-flow fries and sauce 767 kcal +8 supplement

## SIDES

*Can't decide? Choose three sides for 15*

### Côte Pigs in Blankets +5.95

Drizzled with a hot honey glaze 517 kcal



*Order this dish and we will donate £1 to Great Ormond Street Hospital Charity*

### Miso-Glazed Parsnips +5.95

Pomegranate, pistachio dukkah 235 kcal

### Braised Red Cabbage +4.95

Pears, walnuts, golden raisins 587 kcal

### Sprouts à la Française +5.95

Shredded, cooked with butter, smoked bacon, confit shallots 383 kcal

### Crispy Confit Potatoes +4.95

With gravy mayo 556 kcal ( option available 372 kcal)

## DESSERTS

### Black Forest Financier

Warm chocolate & almond cake, sour cherry compote, Grand Marnier orange Chantilly 429 kcal

### Christmas Pudding

Served with homemade brandy butter 605 kcal

### Chocolate Praline Tart

Berry coulis, vanilla ice cream 406 kcal

### Mince Pie Pain Perdu

Brioche bread pudding topped with mincemeat. With vanilla ice cream, salted caramel & cream 916 kcal

### Winter Berry Log

Berry mousse, blackcurrant confit, white chocolate shards, clementine anglaise, mirroglaze coating 503 kcal

## AND TO FINISH

### Cheese Plate

Four cheeses of your choice, quince jelly, charcoal crackers

Choose from:

Cantal // Brie aux Truffles // Roquefort  
Délice de Bourgogne // Chèvre Buchette   
Camembert

*Enjoy a glass of Late Bottled Vintage Port with your cheese +6.6*

## DIGESTIF

*Perfectly paired with a festive food coma*



### Gingerbread Martini +12

*(Naughty)*

Courvoisier Cognac, gingerbread syrup, single-malt cream liqueur, espresso, gingerbread crumb



### Gingerbread Hot Chocolate +5.95

*(Nice)*

Served in a teapot, infused with gingerbread, with a cup of whipped cream 669 kcal

To finish, a complimentary warm mince pie and your choice of hot drink

Vegetarian Vegan Gluten Free Gluten Free Option Alcohol



IN AID OF  
GREAT ORMOND STREET  
HOSPITAL CHARITY

A voluntary £1 donation has been added to your bill to help some of the UK's most seriously ill children in partnership with Great Ormond Street Hospital Children's Charity. Please let us know if you would prefer not to donate on this occasion. All funds raised will be given to Great Ormond Street Hospital Children's Charity (Registered charity no.1160024).



accredited by



We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.

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.

**CÔTE  
BRASSERIE**