

MENU DE NOËL

43.95

Three courses & a glass of fizz

CHRISTMAS COCKTAILS

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Mulled Berry Spritz +11

Mulled wine's better looking sibling

Spiced red berry, raspberry, Lillet Rosé
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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
- Beetroot-Cured Smoked Salmon 

Radishes, pickled ginger, horseradish cream, toasted seeded sourdough 319 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
- King Prawns 



Cooked in Café de Paris butter & cherry tomatoes, toasted brioche 492 kcal
- Jerusalem Artichoke Soup  


Cabernet sauvignon pears, brioche croutons 351 kcal ( option available 245 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
- 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 frites and sauce 767 kcal +8 supplement
- 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

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 Nougat   

A frozen parfait filled with mixed fruit, almonds & brandy, frosted redcurrants, on gingerbread crumb 423 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

FANCY ANOTHER COURSE?

- Cheese Plate +11 

Our cheeses are the real deal – bold, creamy & unapologetically French


Four cheeses of your choice, quince jelly, charcoal crackers

Choose from:

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

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

 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
coeliacuk
live well gluten free

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