

# NEW YEARS EVE MENU

53.95

Four courses & a glass of fizz



**Kick off your celebrations with a complimentary glass of Crémant**  
*or*  
**Kisumé non-alcoholic sparkling rosé**

## Why WAIT?

*Small bites to share while you settle in*

### Comté Madeleines

Hot honey dip 413 kcal

**Olives** VG GF  
42 kcal

## STARTERS

### Chicken Liver Parfait GF

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

### Camembert Brûlée V GF

Caramelised cheese, quince jelly, walnuts, toasted seeded sourdough 567 kcal

### King Prawns GF

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

### Calamari

Breadcrumbs squid, Provençal mayo 606 kcal

### Jerusalem Artichoke Soup V GF

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

### Beetroot-Cured Smoked Salmon GF

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

### Warm Beetroot Salad VG GF

Beetroot & almond romesco, apple 352 kcal

## MAINS

### Chestnut & Sage Tartiflette V GF

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

### Sea Bream Velouté GF

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

### Roasted Miso Parsnips VG GF

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

### Bourguignon GF

Beef cheek, mushrooms, bacon, carrots, creamed potatoes 957 kcal

### Confit Pork Belly GF

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

### Roasted French Half Chicken GF

Slathered in butter, roasted with fresh garlic, rosemary and thyme, wild mushroom sauce, free-flow frites 1230 kcal

### Sirloin (8oz) GF

*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*

## SIDES

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

### Côte Pigs in Blankets GF +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 VG GF +5.95

Pomegranate, pistachio dukkah 235 kcal

### Braised Red Cabbage VG GF +4.95

Pears, walnuts, golden raisins 587 kcal

### Sprouts à la Française GF +5.95

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

### Crispy Confit Potatoes GF +4.95

With gravy mayo 556 kcal  
(VG option available 372 kcal)

## DESSERTS

### Pain Perdu V

Sweet brioche bread pudding, cream, salted caramel, vanilla ice cream 700 kcal

### Winter Berry Log V

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

### Chocolate Praline Tart VG

Cherry compote, vanilla ice cream 414 kcal

### Warm Chocolate Fondant V

Salted caramel sauce, hazelnut tuile, vanilla ice cream 641 kcal

### Crème Caramel V GF

Set vanilla custard, dark caramel 270 kcal

### Ice Cream Duo V GF

Two scoops of vanilla, chocolate or salted caramel. Lemon or raspberry sorbet 229 kcal  
(VG option available 116 kcal)

### Cheese Plate GF

Four cheeses of your choice, quince jelly, charcoal crackers

Choose from:

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

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

V Vegetarian VG Vegan GF Gluten Free GF Gluten Free Option



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