CÔTE BRASSERIE

Christmas at ours X

# Christmas Day

**5 course set menu & a glass of fizz**

***See your local brasserie menu for pricing***

## Christmas Cocktails

**Mulled Berry Spritz 10.5**
Spiced red berry, Courvoisier, Grand Marnier & fresh apple juice

**Ginger Berry Spritz 10.5**
Non-alcoholic
Pentire Coastal blood orange apéritif, spiced red berry & Fever-Tree ginger beer **119 kcal**

## CANAPÉS

Duo of petit tarts

**Provençal** VG GF
A shortcrust pastry tart with roasted red pepper, chickpea & caramelised onion filling **85 kcal**

**Crab Maison** GF
A shortcrust pastry tart with a crab mayonnaise & herb filling **107 kcal**

## STARTERS

**Chicken Liver Parfait** GFO
Red wine jelly, mustard-dressed pears & toasted brioche **416 kcal**

**Baked Goat's Cheese** V GFO
Pickled beetroot, pomegranate, watercress & toasted seeded sourdough **533 kcal**

**Panko Prawn Cocktail**
Panko-crusted king prawns, avocado, crisp baby gem lettuce & Marie Rose sauce **732 kcal**

**Sweet Potato & Coconut Soup** VG GFO
Chilli, spring onion & toasted seeded sourdough **570 kcal**

**Smoked Salmon Rillettes** GFO
Fennel, apple & dill salad with horseradish cream & toasted seeded sourdough **548 kcal**

**Sautéed Scallops** GF
Cauliflower purée, sauce vierge & pea shoots **267 kcal**

## MAINS

**Roast Turkey Ballotine** GF
Beechwood smoked bacon-wrapped turkey filled with sage & onion stuffing, roast new potatoes, apricot & mustard Chantenay carrots, cranberry harissa pig in blanket with shallot & thyme jus **908 kcal**

**Squash, Sage & Onion Tourtière** V
Roasted squash, sage, lentils & caramelised onions in puff pastry, served with Côte gravy **873 kcal**

**Golden Curried Hake** GF
Creamy curry sauce with new potatoes, cherry tomatoes & samphire **563 kcal**

**Truffled Celeriac Gratin** VG GF
Creamy baked celeriac with chestnuts & wild mushrooms, served with pomegranate & baby gem salad **573 kcal**

**Rib-Eye (10oz)** GF
30-day aged grass-fed beef, gloriously rich in flavour, with truffle hollandaise & free-flow frites **1294 kcal**

**Confit Pork Belly** GF
Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes **948 kcal**

## SIDES

Can't decide? Choose three sides for 15

**Pigs in Blankets** GF +5.95
Drizzled with cranberry harissa **324 kcal**

**Braised Red Cabbage** VG GF +5.95
Apples, walnuts & raisins **454 kcal**

**Crispy Sprouts** V GFO +5.95
With Mornay cheese sauce **366 kcal**

**Glazed Carrots** VG GF +5.95
With an apricot & mustard glaze **126 kcal**

**Truffled Celeriac Gratin** VG GF +5.95
Creamy baked celeriac with chestnuts & wild mushrooms **170 kcal**

## DESSERTS

**Mulled Wine Trifle** V GFO A
Mulled wine & berry jelly topped with crème anglaise & a warm butter madeleine **765 kcal**

**Christmas Pudding** V A
Served with homemade brandy butter **605 kcal**

**Salted Caramel Pain Perdu** V
Sweet brioche bread pudding topped with salted caramel sauce & vanilla ice cream **654 kcal**

**Clementine & Pistachio Crêpe** V
With raspberry sorbet **334 kcal**

**Chocolate Praline Tart** VG
With cherry compote & vanilla ice cream **414 kcal**

**Cheese Plate** GFO
Brie aux Truffes, Roquefort, Chèvre Buchette & Cantal, served with quince jelly, charcoal crackers & seeded sourdough **717 kcal**

### No room for dessert?

Fancy something a little stronger?
Swap your dessert for a:

**Gingerbread Martini**
Courvoisier, espresso, gingerbread syrup, single-malt cream liqueur & cinnamon

## FINISH

**Mince Pie Crumble Tart** VG
A rich mincemeat tart with a crumble topping
**240 kcal**

*Enjoy with a complimentary hot drink of your choice*

V Vegetarian · VO Vegetarian Option · VG Vegan · VGO Vegan Option · GF Gluten Free · GFO Gluten Free Option · A Alcohol

CMAS26ALC01772M

We are 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.**

accredited by coeliac uk 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.**

CÔTE
BRASSERIE

# Christmas Day