CÔTE BRASSERIE

Christmas at ours X

Festive Set Menu

2 courses 34.95 // **3 courses** 39.95

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

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**

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

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

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

Rib-Eye (10oz) (GF) +8
30-day aged grass-fed beef, gloriously rich in flavour, with truffle hollandaise & free-flow frites **1294 kcal**

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

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

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

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

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

Christmas Pudding Ice Cream (V) (GFO) (A)
Mixed fruit, almond & brandy ice cream with warm cinnamon beignets **651 kcal**

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

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

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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.

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