CÔTE BRASSERIE

New Year's Eve

Four courses and a glass of fizz

Drink parings available with each course

Example menu, see your local brasserie pages for pricing

CANAPÉS

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

Drink Pairing

Côte Royale
The iconic French classic to kick off the celebrations, blanc de blancs sparkling wine and crème de cassis

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

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

Garlic & Chilli Prawns (GFO)
King prawns in a cherry tomato & white wine butter sauce with sourdough baguette 283 kcal

French Onion Soup (VO) (GFO)
Our original recipe, topped with Comté rarebit sourdough baguette 324 kcal

Baked Beetroot & Lentil Salad (VG)
Roasted walnuts, cucumber yoghurt & rocket 334 kcal

Roast Chicken Dijonnaise (GFO)
Shredded chicken in a mustard mayonnaise with celeriac remoulade, grapes, hazelnuts & toasted seeded sourdough 500 kcal

Drink Pairing

Côte Cuvée, White, 125ml (VG)
Bright acidity & generous body, perfect for complementing delicate flavours of our starters

MAINS

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

Salmon Béarnaise (GF)
Housemade béarnaise, Tenderstem® broccoli & sautéed tarragon new potatoes 933 kcal

Poulet Breton (GF)
A half corn-fed chicken from Northern France, roasted with garlic, rosemary and thyme. Served with our signature wild mushroom sauce & free-flow frites 1384 kcal

Drink Pairing

Pinot Noir, Aubert & Mathieu, 125ml (VG)
Fresh, earthy & fruit-driven, with enough weight to complement richer festive dishes

SIDES

Can't decide? Choose three sides for 15

Green Salad (VG) (GF) +5.95
Avocado, cucumber, mustard vinaigrette 124 kcal

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

Free-Flow Frites (VG) (GF) +5.95
240 kcal

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

Tomato & Basil Salad (VG) (GF) +5.95
74 kcal

Gratin Dauphinois (V) (GF) +5.95
253 kcal

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

French Beans (V) (GF) +5.95
In wild garlic butter with crispy shallots 185 kcal

DESSERTS

Elderflower Crème Brûlée (V) (GF)
A burnt French custard with strawberry & basil salad 539 kcal

Chocolate Fondant (V)
With salted caramel sauce, vanilla ice cream & hazelnut tuille 641 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

Cheese Plate (GF)
Brie aux Truffes, Roquefort, Chevre Buchette & Cantal served with quince jelly, charcoal crackers and sourdough baguette 628 kcal

Ice Cream Duo (V) (VGO) (GFO)
Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet 229 kcal

Chocolate Praline Tart (VG)
Cherry compote, vanilla ice cream 414 kcal

Drink Pairing

Domaine de Barroubio, 100ml (VG)
Aromatic & lightly sweet with zingy acidity — a natural match for creamy desserts & chocolate

Or

Quinta do Crasto, Late Bottled Vintage Port, 100ml
Rich & velvety, with dark berry, chocolate & spice notes. A natural match for blue cheese, dark chocolate & rich, nutty desserts

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

CMAS26ALC01803

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

New Year's Eve