

CHRISTMAS AT CÔTE

You are invited to join us for Christmas and have our chefs prepare authentic French dishes for your party. With attention to every detail of service, from the crackers on your table to the selection of wine to accompany your meal – we look forward to welcoming you.

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CHRISTMAS MENU

THREE COURSES 29,95

Available noon to close



STARTERS

GRAVADLAX

Dill cured salmon, capers, shallots, lambs lettuce and a crème fraîche dressing

BAKED CROTTIN

Traditional goats cheese from the Loire valley served warm with walnuts, golden raisins, croutons and seasonal salad

CHARCUTERIE BOARD

Savoie ham, saucisson sec, duck rillettes and smoked duck breast

BREADCRUMBED CALAMARI

Sautéed in garlic, lemon and parsley with tartare sauce

DUCK LIVER PÂTÉ

With toasted brioche and caramelised red onion compote

MAIN COURSES

DUCK CONFIT "À L'ORANGE"

Crispy duck leg confit with sautéed potatoes, baby spinach, garlic, parsley and an orange and veal jus

PAN ROASTED HADDOCK FILLET

Served with pommes Lyonnaise, sautéed spinach and a Champagne beurre blanc

BACON WRAPPED CHICKEN SUPRÊME

Served with chestnut stuffing, potato, crème fraîche and chive purée with French beans and a sage and rosemary jus

10oz SIRLOIN STEAK

Chargrilled and served with frites, watercress and béarnaise sauce

MUSHROOM CASSOULET

Traditional Tarbais bean stew with mushrooms and chestnuts, topped with melted garlic butter, truffle oil and sourdough croutons

DESSERTS

WARM CHOCOLATE FONDANT

With vanilla ice cream

TARTE AUX MIRABELLES

Traditional mirabelle and almond tart served warm with cinnamon ice cream and plum compote

CRÈME BRÛLÉE

Classic caramelised vanilla custard

BÛCHE DE NOËL

Traditional praline and chocolate roulade with hazelnut liqueur, warm chocolate sauce and chantilly cream

LUNCH AND EARLY EVENING CHRISTMAS MENU

TWO COURSES 18,95 | THREE COURSES 22,95

Available noon to 7pm



STARTERS

FRENCH ONION SOUP

With a sourdough croûte and Comté cheese

WARM ROQUEFORT SALAD

Endive and walnut salad with croutons and a warm Roquefort cheese dressing

BREADCRUMBED CALAMARI

Sautéed in garlic, lemon and parsley with tartare sauce

TERRINE

Rabbit, pork, pistachio and chicken liver terrine with grilled sourdough pain de campagne and apple chutney

MAIN COURSES

PAN ROAST SALMON SUPRÊME

Served with new potatoes, green beans, spring onions and Hollandaise sauce

8oz RIB-EYE STEAK

Chargrilled and served with frites, watercress and garlic butter

'BRETON' CHICKEN BREAST

Served with gratin potatoes, French beans and a sage and rosemary jus

WILD MUSHROOM RISOTTO

Seasonal wild mushroom risotto with cep cream and truffle oil

DESSERTS

CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream

CHOCOLATE MOUSSE

Dark chocolate mousse

TARTE AU CITRON

Traditional lemon tart with Normandy crème fraîche and raspberries

PAIN PERDU

Brioche bread and butter pudding with vanilla ice cream and caramel sauce

GLUTEN-FREE CHRISTMAS MENU

THREE COURSES 29,95

We also offer a Gluten-Free Lunch & Early Evening Menu, available noon to close



STARTERS

BAKED CROTTIN

Traditional goats cheese from the Loire valley served warm with walnuts, golden raisins and seasonal salad

CHARCUTERIE BOARD

Savoie ham, saucisson, rillettes, smoked duck breast and toasted gluten-free bread

DUCK LIVER PÂTÉ

With toasted gluten-free bread and caramelised red onion compote

GRAVADLAX

Dill cured salmon, capers, shallots and lambs lettuce

MAIN COURSES

DUCK CONFIT "À L'ORANGE"

Crispy duck leg confit with sautéed potatoes, baby spinach, garlic, parsley and an orange and veal jus

PAN ROASTED HADDOCK FILLET

Served with pommes Lyonnaise, sautéed spinach and a Champagne beurre blanc

BACON WRAPPED CHICKEN SUPRÊME

Served with potato, crème fraîche and chive purée, French beans and a sage and rosemary jus

10oz SIRLOIN STEAK

Chargrilled and served with frites, watercress and béarnaise sauce

MUSHROOM CASSOULET

Traditional Tarbais bean stew with mushrooms and chestnuts, topped with melted garlic butter and truffle oil

DESSERTS

CRÈME BRÛLÉE

Classic caramelised vanilla custard

CHOCOLATE MOUSSE

Dark chocolate mousse

FRUIT SALAD

Seasonal fresh fruit



See in the New Year at Côte and enjoy hors d'oeuvres on arrival followed by our three course celebratory menu.

Why not choose to enhance your meal with wines carefully paired for each course?

A votre santé!

NEW YEAR'S EVE AT CÔTE

NEW YEAR'S EVE MENU

THREE COURSES 32,50 | 57,50 WITH WINE PAIRING

Available from noon

ON ARRIVAL

HORS D'OEUVRES

Sourdough baguette, olives and amuse-bouche
Kir Royale, 125ml

STARTERS

GRAVADLAX

Dill cured salmon, capers, shallots, lambs lettuce
and a crème fraîche dressing
Sauvignon Blanc Bergerac 2017, Château Lauverie, 175ml

TERRINE

Rabbit, pork, pistachio and chicken liver terrine
with grilled sourdough pain de campagne
and apple chutney
Côtes Du Rhône Rouge 2016, Cuvée Laudun, 175ml

BAKED CROTTIN

Traditional goats cheese from the Loire valley
served warm with lambs lettuce and apple salad,
walnuts, golden raisins and croutons
Viognier 2017, IGP Pays D'Oc, 175ml

CHARCUTERIE BOARD

Jambon de Savoie, smoked duck breast, saucisson
sec and duck rillettes with baby gem salad and
chargrilled pain de campagne
Merlot 2017, Chemin De Marquiere, 175ml

CRAB MAYONNAISE

Crab mayonnaise with avocado, cucumber, capers,
and tarragon with toasted sourdough bread
Saumur Blanc La Cabriole 2017, Cave de Saumur, 175ml

MAIN COURSES

ROAST SEABASS

Roast seabass fillet, braised fennel and a Champagne
beurre blanc with chives and tomato concasse
Sancerre 2016, Le Petit Broux, 175ml

DUCK CONFIT "À L'ORANGE"

Crispy duck leg confit with sautéed potatoes, baby
spinach, garlic, parsley and an orange and veal jus
Syrah 2017, IGP Pays D'Oc, 175ml

FILLET STEAK (£5,00 SUPPLEMENT)

Chargrilled 7oz fillet steak with glazed French beans
and porcini mushroom sauce, served with a side
of celeriac purée
Pinot Noir 2017, Escale, 175ml

WILD MUSHROOM CASSOULET

Traditional Tarbais bean stew with seasonal
mushrooms and chestnuts, topped with melted
garlic butter, truffle oil and sourdough croutons
Bordeaux Rouge 2016, Château La Croix de Queynac, 175ml

GRILLED PRAWNS

Grilled king prawns, with parsley and garlic
served with a dill Hollandaise and frites
Chardonnay 2017, Vin de Pays D'Oc, 175ml

DESSERTS

CRÈME CARAMEL

Traditional set vanilla pod custard with
dark caramel and cream
Domaine de Barroubio Muscat 2015, 100ml

CRÊPE GRAND MARNIER

Crêpe with orange, Grand Marnier and
vanilla ice-cream
Château la Sabatière Monbazillac 2015, 100ml

TARTE FINE AUX POMMES

Crisp puff pastry tart with finely layered
apples and vanilla ice-cream
Chauffe Coeur Tradition Calvados Reserve VSOP, 50ml

CHOCOLATE FONDANT

Warm chocolate fondant with cinnamon ice-cream
Quinta do Crasto Port 2012, 100ml

DRINKS PACKAGE

17,50 PER PERSON

APERITIF

Glass of Kir Royale

WINE

(Half bottle per person)
choice of:

Sauvignon Blanc Bergerac 2017

Château Laulerie

*refreshing and aromatic
with crisp green fruit*

or

Bordeaux Rouge 2016

Château La Croix De Queynac

*fresh and fruity bordeaux with candied
red berry aromas*

HOT DRINK

Choice of Tea or Coffee

Complimentary filtered water available

CÔTE

[CLICK TO BOOK](#)

OPENING TIMES

Some restaurants may have slightly different opening times.
Please check with your local Côte.

CHRISTMAS EVE

9am to 11pm

CHRISTMAS DAY

Côte St Paul's and Sloane Square

9am to 10.30pm

All other restaurants closed

BOXING DAY

9am to 10.30pm

NEW YEAR'S EVE

9am to 1am

NEW YEAR'S DAY

9am to 10.30pm

Booking terms and conditions apply. Menus offer one dish per course. An optional gratuity of 12.5% will be added to your bill which goes to the staff at our restaurants. Find out more at www.cote.co.uk/service-charge