

NEW YEAR'S EVE MENU 29,95

With our recommended wine pairings 49,95

HORS D'OEUVRES

SOURDOUGH BAGUETTE, OLIVES AND AMUSE BOUCHE
Kir Royale, 125ml

STARTERS

MARINATED AND SMOKED SALMON TARTARE

MARINATED AND SMOKED SALMON TARTARE WITH CRÈME FRAÎCHE, FINE HERBS, LEMON
AND TOASTED SOURDOUGH CRISPS
Château Laulerie Bergerac Sauvignon Blanc 2015, 175ml

MOULES AU CIDRE

MUSSELS SIMMERED IN BRETON CIDER WITH BACON LARDONS, CRÈME FRAÎCHE AND TARRAGON
Picpoul de Pinet 2015, 175ml

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH LAMB'S LETTUCE
AND APPLE SALAD, WALNUTS, GOLDEN RAISINS AND CROUTONS
Leduc Viognier 2015, 175ml

CHARCUTERIE BOARD

JAMBON DE SAVOIE, SMOKED DUCK BREAST, SAUCISSON SEC AND DUCK RILLETTES
WITH BABY GEM SALAD AND CHARGRILLED PAIN DE CAMPAGNE
Fleurie Rouge 2014, 175ml

CRAB MAYONNAISE

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS, AND TARRAGON WITH TOASTED SOURDOUGH BREAD
Saumur Blanc La Cabriole 2015, 175ml

MAIN COURSE

ROAST SEABASS

ROAST SEABASS FILLET, BRAISED FENNEL AND A CHAMPAGNE BEURRE BLANC
WITH CHIVES AND TOMATO CONCASSE
Olivier Tricon Chablis 2015, 175ml

DUCK CONFIT "À L'ORANGE"

CRISPY DUCK LEG CONFIT WITH SAUTÉED POTATOES, BABY SPINACH, GARLIC, PARSLEY
AND AN ORANGE AND VEAL JUS
La Garenne Syrah 2015, 175ml

STEAK AU POIVRE (£2.50 SUPPLEMENT)

PEPPER CRUSTED 10OZ RIBEYE STEAK WITH COGNAC AND
PEPPERCORN SAUCE, FRITES AND WILTED BABY SPINACH
Château Treviac Corbieres 2015, 175ml

WILD MUSHROOM CASSOULET

TRADITIONAL TARBAIS BEAN STEW WITH SEASONAL MUSHROOMS AND CHESTNUTS, TOPPED
WITH MELTED GARLIC BUTTER, TRUFFLE OIL AND SOURDOUGH CROUTONS
Château La Croix de Queynac Bordeaux 2015, 175ml

GRILLED PRAWNS

GRILLED KING PRAWNS, WITH PARSLEY AND GARLIC SERVED WITH A DILL HOLLANDAISE AND FRITES
Pouilly Fuisse 2015, 175ml

DESSERT

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
Monbazillac 2015, 100ml

TARTE TATIN

TRADITIONAL FRENCH CARAMELISED APPLE TART SERVED WITH CALVADOS CREAM
Chauffé Coeur Tradition Calvados Reserve VSOP, 50ml

CHOCOLATE FONDANT

WARM CHOCOLATE FONDANT WITH CINNAMON ICE-CREAM
Quinta do Crasto Port 2012, 100ml

Our recommended New Year's Eve Champagne

NV TAITTINGER, BRUT RÉSERVE 8,95 (125ML) / 49,95 (750ML)

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO THE STAFF
IN THIS RESTAURANT. FIND OUT MORE AT: WWW.COTE-RESTAURANTS.CO.UK/SERVICECHARGE