


CHRISTMAS DAY


PRICES FROM 79.95
4 COURSES

A sample of our menu

CHRISTMAS CLUB COCKTAILS

The classic Clover Club, re-imagined for the festive season. Santé

 **Winter Berry +11.50**
Portobello Road Sloe berry Gin & Absolut vanilla vodka shaken with cranberry, lemon & vegan foam, garnished with dusted rosemary

 **Blood Orange & Cranberry +8.95**
Non-alcoholic
Pentire blood orange spirit shaken with cranberry, lemon & vegan foam, garnished with a dried orange slice

STARTERS

Smoked Salmon Rillettes

Creamy salmon rillettes layered on honey & mustard pickled beetroot. Topped with whipped horseradish cream, dill & lemon & served with seeded sourdough

Truffled Pumpkin Soup

Topped with pumpkin seeds & chestnuts, served with toasted sourdough baguette

Chicken Parfait Mille-Feuille

Our rich chicken liver parfait piped into thyme puff pastry slices with caramelised red onion chutney, alongside dressed julienne pears & a port reduction

Crab & Comté Rarebit

Rich Comté & white crab béchamel on toasted brioche, topped with samphire & drizzled with herb oil

Brûlée Camembert

When crème brûlée met Camembert. Caramelised cheese served with pickled sweet grape chutney, sugared walnuts & toasted sourdough baguette

Warm Baked Beetroot

Dressed beetroot wedges on lemon & herb aioli with julienne pear, pistachio dukka & pickled shallots, topped with panisse croutons

MAINS

Confit Duck a l'Orange

On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois potatoes

Roast Turkey Ballotine

Wrapped in smoked bacon with a chestnut & sage stuffing. Served with crispy confit potatoes, apricot & mustard glazed Chantenay carrots, watercress, spiced honey pig in blanket and a shallot & thyme jus

Butternut Squash Tarte Tatin

Sage brown butter salted caramel & red onion tarte tatin topped with whipped goat's cheese & toasted almonds, served with a green salad

Grilled Sea Bream

On a bed of Champagne velouté sauce, braised fennel, tomato concassé, dill & crushed new potatoes

Salt-Baked Celeriac

Grilled & topped with creamed wild mushrooms, confit shallots, crumbled chestnuts & a caper relish, served with frites

Sirloin (8oz)

Cut & prepared in the Côte butchery

Served with crispy confit potatoes, black garlic jus & watercress
Recommended medium rare (+£5 supplement)

SIDES

Can't decide? Choose any three sides for £12

Crispy Confit Potatoes +4.95

With gravy mayo ( option available)
Four per portion

Côte Pigs in Blankets +5.95

Drizzled with sticky hot honey
Five per portion

Truffled Cauliflower au Gratin +4.95

Roasted cauliflower in a truffle cheese sauce topped with a rosemary crumb

Crispy Comté Sprouts +4.95

Fried Brussels sprouts with mornay sauce & Comté cheese

DESSERTS

Brandy Butter Madeleines

Three warm butter madeleines, served with brandy butter & red currants

Clementine & Pistachio Mess

Crushed meringue tossed with pistachio & white chocolate ganache, spiced poached clementines, dried raspberries & a winter berry coulis. Topped with pistachios

Christmas Pudding

Served with a brandy butter

Warm Chocolate Fondant

Served with winter berry coulis, hazelnut tuile & cinnamon ice cream

Chocolate Praline Tart

Served with raspberries & vanilla ice cream

AND TO FINISH

Cheese Plate

A selection of four French cheeses with a pickled sweet grape chutney, sourdough baguette and charcoal & rye crackers

Choose from the following cheeses, Comté, Pont l'Évêque, Roquefort, Délice de Bourgogne, Chèvre Buchette 

Enjoy a glass of Late Bottled Vintage Port with your cheese course +£6.80

End your meal with your choice of a hot drink and a warm mince pie

Gluten Free Menu Available  Vegan  Vegetarian

We are now 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: 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. Meat & fish dishes may contain small bones.