





TO THE FRENCH AND TO US THE EXPERIENCE OF DINING IS SOMETHING SACRED

Meals are moments to gather around a table. For food and conversation to be savoured together.

Where everything served is a celebration of the people you share it with. Great accompaniments to great company. Dishes and discussions take turns beckoning you in. A table full of reasons to linger a little longer.

Time stands still for a while.

And when you do finally leave, you feel fulfilled. Not just full.

CANAPÉS

Please see the following pages for a breakdown of the different packages to choose from to create your perfect event.

BOARDS

To share between 4 – 6 people

Rainbow Crudités Radish, endive, pickled rainbow carrots and cucumber with an almond romesco and herb oil dip

HOT

Fillet Steak With toasted brioche, red onion jam and herbs

Truffled Panisse 🐵

Chickpea croutons topped with vegan truffle mayonnaise and herbs

Crispy Confit Potato 🗇

Breadcrumbed squid served

with Provençal mayonnaise

Calamari

Topped with a Provençal mayonnaise and olive tapenade

COLD

Shredded Chicken In an endive leaf with an anchovy dressing and tarragon

Savoie Ham & Camembert

On a sourdough croûte with red onion jam and fried thyme

Smashed Avocado 🧇

On a sourdough croûte with cherry tomatoes and pickled shallots

Crab Mayonnaise On a sourdough croûte topped with herbs

Mushroom Rillettes 🚸

On a sourdough croûte with celeriac remoulade

Chicken Liver Parfait On toasted brioche with fig

chutney and parsley

Smoked Salmon

On a sourdough croûte with cream cheese, crispy capers and a sprig of dill

CHEESE

All served on a rye and charcoal cracker

Cantal With fig chutney

Pont-l'Évêque With a quince paste

Délice de Bourgogne With salted caramel

Roquefort Miraval With fig chutney

Brie aux Truffes Served on sourdough baguette with honey

SWEET

Strawberry & Basil Salad With berry coulis, topped with crème Chantilly (() option available)

Canelé ↔ With salted caramel sauce

Chocolate Mousse \diamond Velvety dark chocolate mousse

Mini Madeleine <>>> Dusted with icing sugar

Raspberry Macaron <>> With raspberry and mint

CANAPÉ PACKAGES

COMPLETE

Standard Package 16.95

A selection of eight canapés (per person), showcasing the best of what Côte has to offer

SAVOURY

Cold Package 12.95 A selection of eight cold canapés (per person) Savoie Ham & Camembert x2 Chicken Liver Parfait x2 Crab Mayonnaise x2 Smashed Avocado 🗇 x1 Smoked Salmon x1

Hot Package 18.95

A selection of eight hot canapés (per person)

Truffled Panisse x^2 Crispy Confit Potato x^3 Fillet Steak x^3

BOARDS To share between 4 – 6 people

Rainbow Crudités 6.95 Radish, endive, pickled rainbow carrots and cucumber with an almond romesco and herb oil dip

Calamari 9.50 Breadcrumbed squid served with Provençal mayonnaise

Cold – Savoie Ham & Camembert *x2* Hot – Fillet Steak *x2* Cheese – Délice de Bourgogne *x2*

CHEESE

Cheese Package 11.95

A selection of eight cheese canapés (per person)

Cantal *x2* Délice de Bourgogne *x2* Pont-l'Évêque *x2* Brie aux Truffes *x1*

SWEET

Sweet Package 14.95 A selection of eight sweet canapés (per person) Canelé $< x^2$ Raspberry Macaron $< x^2$ Mini Madeleine $< x^2$ Chocolate Mousse $< x^1$ Strawberry & Basil Salad $< x^1$ ($< x^2$ option available)

CUSTOM

Custom Package 16.95

Your choice of any eight canapés (per person). Available for groups of up to 20 people.

🐵 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. All our eggs are free-range. Olive/olive dishes may contain stones.

CANAPÉS



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DRINKS PACKAGES

Apéritif 90.00

Mix and match ten of our signature cocktails. Choose from:

Côte Royale, or zesty French 75, or non-alcoholic Kir Rosé

Beer 55.00

Mix and match ten bottles. Choose from:

Meteor Lager, Meteor Session IPA or Lucky Saint non-alcoholic lager

Wine 85.00

Four bottles of delicieux Vin De France. Mix and match:

Anciens Temps Blanc Anciens Temps Rouge Anciens Temps Rosé

Add a bottle of Crémant de Bourgougne or Aubert & Mathieu, Kisumé Rosé 0% *+30.00*

La Grande Fête 200.00

Two bottles of fizz

Crémant de Bourgougne or Aubert & Mathieu, non-alcoholic sparkling Kisumé Rosé 0%

Four bottles of Anciens Temps wine *Mix and match Blanc, Rouge or Rosé*

Ten beers Mix and match Meteor Lager, Meteor Session IPA or Lucky Saint non-alcoholic lager

Hot Drinks & Water 7.50

Two teas or coffees and a 750ml bottle of still or sparkling water per person





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