

CÔTE



Events Worcester

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 delicious Vin De France. Mix and match:

Anciens Temps Blanc

Anciens Temps Rouge

Anciens Temps Rosé

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

La Grande Fête 200.00

Two bottles of fizz

Crémant de Bourgogne 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





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.



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

Calamari

Breadcrumbs served with Provençal mayonnaise

HOT

Fillet Steak

With toasted brioche, red onion jam and herbs

Crispy Confit Potato

Topped with a Provençal mayonnaise and olive tapenade

Truffled Panisse

Chickpea croutons topped with vegan truffle mayonnaise and herbs

COLD

Shredded Chicken

In an endive leaf with an anchovy dressing and tarragon

Mushroom Rillettes

On a sourdough croûte with celeriac remoulade

Savoie Ham & Camembert

On a sourdough croûte with red onion jam and fried thyme

Chicken Liver Parfait

On toasted brioche with fig chutney and parsley

Smashed Avocado

On a sourdough croûte with cherry tomatoes and pickled shallots

Smoked Salmon

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

Crab Mayonnaise

On a sourdough croûte topped with herbs

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

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

Cold – Savole Ham & Camembert x2

Hot – Fillet Steak x2

Cheese – Dêlice de Bourgogne x2

SAVOURY

Cold Package 12.95

A selection of eight cold canapés (per person)

Savole 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  x2

Crispy Confit Potato  x3

Fillet Steak x3

CHEESE

Cheese Package 11.95

A selection of eight cheese canapés (per person)

Cantal x2

Dêlice 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  x2

Raspberry Macaron  x2

Mini Madeleine  x2

Chocolate Mousse  x1

Strawberry & Basil Salad  x1
( option available)

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

Breadcrumbs served with Provençal mayonnaise

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.

