

NEW  
YEAR'S  
EVE  
*Menus*

CÔTE  
*at home*

• *from one chef to another.* •

Bonne  
Année

From all of us at Côte at Home,  
we wish you a very happy new year.

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*Please note that all ovens are different. These are the recommended cooking instructions but please make sure that all food is piping hot before serving. We'd recommend getting all your dishes out of the fridge and reading through the cooking instructions, so you know when everything needs to go in the oven. Otherwise, sit back, relax and let us do the hard work. Bon Appétit!*

## THE CÔTE NEW YEARS EVE FEAST

Serves 4

## NIBBLES

**Mixed Olives with Pepper, Truffle Saucisson, Cornichons** *(Ready to eat)*

## STARTERS

**Crab Maison**

A creamy crab mayonnaise with shallots, herbs & capers  
*(Ready to eat)*

**Sourdough Demi Baguette & Butter** *(Cook time: 10 minutes)*

## MAINS &amp; SIDES

**Beef Wellington (1kg)**

Handmade, using premium beef fillet cut in our own  
butchery and wrapped in golden flaky pastry  
*(Cook time: 45-60 minutes)*

**Gratin Dauphinois Potatoes** *(Cook time: 40 minutes)***Carrot & Swede Purée** *(Cook time: 2-5 minutes)***French Beans in a Walnut Dressing** *(Cook time: 2-5 minutes)***Truffle Jus** *(Cook time: 1 minute)*

## DESSERTS

**Apple Tarte Tatin** *(Cook time: 20 minutes)**or***Bûche de Noël** *(Cook time: 20 minutes)*

Both served with clotted cream

**Total Cooking time: 90 minutes** (for all 3 courses cooked continuously but we recommend you take it at your own pace) - For best results oven cook.

Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6.**

## NIBBLES &amp; STARTERS

1. Finely slice the saucisson (you can eat the rind, if you wish), lay out on a board.
2. Let your olives and cornichons come to room temperature for the best taste. Serve on a board alongside the truffle saucisson.
3. Lightly sprinkle the baguette with water and put it in the oven for 10 minutes.
4. For the Crab Maison, divide the crab between 4 plates. The crab is best served with a simple green salad, watercress or rocket, if you have any but it'll be perfectly tasty without.
5. Once the baguette is ready, remove from the oven and slice. Smother with the butter and serve alongside the Crab Maison and nibbles.

## MAINS &amp; SIDES

1. Turn the oven up to 190°C (fan) / electric oven at 210°C / gas mark 6/7.
2. Remove all packaging from the Beef Wellington except for the greaseproof paper.
3. Take the Wellington out of the wooden mould and place it onto a baking tray.
4. Crack an egg and give it a whisk with a fork then brush the Wellington all over making sure you get in between the lattice of the pastry.

5. Place in the oven for the following times depending on your preference:

- Medium Rare: 40 mins
- Medium: 45-50 mins
- Well done: 60 mins

(Please note these cooking instructions will vary slightly depending on the oven so make sure if you're cooking medium to well done you keep an eye on the pastry in the last 5-10 mins to make sure it doesn't overbrown.)

6. While the Wellington cooks, remove the sleeve and film from the Gratin Dauphinois Potatoes. The rest you will use later, so just keep these to one side.
7. Around 30 minutes before your Wellington is due to be cooked, put your Gratin Dauphinois Potatoes on a tray in the centre of the oven and cook until they're golden brown on top.
8. Once the Wellington has cooked, remove from the oven and rest for 10 minutes (15 minutes for well done).
9. Whilst the Wellington is resting, remove the sleeves from the French Beans and Carrot and Swede Purée and pierce the films several times. Place onto a microwaveable plate and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Allow to stand 1 minute before serving. Alternatively, to heat on the hob, remove sleeve and film and decant into a saucepan and cover with a lid. Warm on a very low heat, stirring occasionally. Make sure they're both fully heated before serving.
10. Decant the truffle jus into a microwaveable container. Warm up for 1 minute (1000W), 1 minutes 30 seconds (750/850W). Alternatively, to heat on the hob, remove sleeve and film and decant into a saucepan and cover with a lid. Warm on a very low heat, stirring occasionally.
11. Remove the Gratin Dauphinois Potatoes from the oven and leave to stand for 1 minute before serving.
12. Depending on how you're going to serve the Wellington, use a sharp serrated bread knife to slice even, thick slices and place on your best serving plate. Once plated, add a portion of all your sides, pour over the truffle jus and serve.

## DESSERTS

### APPLE TARTE TATIN

1. Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6**.
2. Remove sleeve and film. Place the tart in its tray on a baking tray in the centre of the oven and cook for 15-20 minutes.
3. Remove from the oven and leave it to rest for 3 minutes as the sauce will be very hot.
4. Place a plate on top of the tarte tatin and carefully turn the tatin on the plate, be very careful when doing this as the caramel will be liquid and extremely hot.
5. To serve, pour any remaining caramel on the tarte tatin and serve with a dollop of clotted cream.

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### BÛCHE DE NOËL

1. For best results, remove from the fridge 15-20 minutes before serving.
2. Slice into 4-6 slices and add to plates before serving alongside a dollop of clotted cream.

## THE NEW YEAR'S EVE STEAK MENU

Serves 2

## STARTER

**Soufflés**

Two twice-baked Camembert Soufflés with a creamy leek sauce, topped with Comté cheese  
(Cook time: 20 minutes)

**Sourdough Demi Baguette & Butter** (Cook time: 10 minutes)

## MAIN &amp; SIDES

**Côte de Boeuf (625g)**

Expertly prepared in our butchery. Grass-fed British & Irish beef, dry-aged for 30 days. Matured in our Himalayan rock salt ageing room for a deeper flavour  
(Cook time: 20-40 minutes)

**Gratin Dauphinois Potatoes** (Cook time: 40 minutes)

**French Beans in a Walnut Dressing** (Cook time: 2-5 minutes)

**Peppercorn Sauce** (Cook time: 1-2 minutes)

## DESSERT

**Chocolate Mousse**

Indulgent, dark chocolate mousse (Ready to eat)

**Total Cooking time: 60 minutes (for all 3 courses cooked continuously but we recommend you take it at your own pace) - For best results oven cook.**

Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6.**

## STARTER

1. Gently turn out the soufflés from their container and put them in a baking dish, flat side down. Small individual baking dishes would be ideal, where the sauce is more contained, but you can put both soufflés in one larger dish. Pour over the leek sauce and sprinkle the Comté cheese on top. Split the sauce and cheese half and half over each soufflé.
2. Cook for 15-20 minutes until the top is golden brown and the sauce around the soufflés is bubbling.
3. Once the soufflés have been cooking for 5 minutes, lightly sprinkle the sourdough baguette with water and bake in the oven for 10 minutes.
4. Remove everything from the oven and rest for 1 minute before serving.

## MAIN &amp; SIDES

The beef is best cooked in a nice hot pan. You shouldn't need any oil in the pan as the natural fats from the meat will help you out here.

1. Remove the Côte de Boeuf from its packaging at least half an hour before cooking to allow it to reach room temperature.
2. While the Côte de Boeuf comes to temperature, remove the sleeve and film from the Gratin Dauphinois Potatoes. Put them on a tray in the centre of the oven and cook until they're golden brown on top.
3. Meanwhile, sear the beef in a hot pan to the desired temperature. Avoid turning too often. We recommend 10 minutes on each side for medium rare to medium and 20 minutes on each side for well done.
4. Remove from the pan and rest your steak under a layer of foil for 10-15 minutes.
5. Whilst the Côte de Boeuf is resting, remove the sleeves from the French Beans and pierce the films several times. Place onto a microwaveable plate and heat on full power

## NEW YEAR'S EVE MENUS

(750w - 4 minutes / 850w - 2 minutes 30 seconds /1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Allow to stand 1 minute before serving. Alternatively, to heat on the hob, remove sleeve & film and decant into a saucepan and cover with a lid. Warm on a very low heat, stirring occasionally. Make sure they're fully heated before serving.

6. Open the bag of peppercorn sauce and place the contents into a microwaveable container. Heat on full power for 1min (900w). Stir halfway through the cooking time. Allow to stand for 1 minute before serving. Alternatively, decant the sauce into a saucepan and warm on a low heat, stirring occasionally. Once the sauce is at the simmering stage it is ready to serve.
7. Remove the Gratin Dauphinois Potatoes from the oven and leave to stand for 1 minute before serving.
8. Depending on how you're going to serve the Côte de Boeuf, use a sharp serrated bread knife to slice even, thick slices and place on your best serving plate. Once plated, add the French Beans and Gratin Potato, pour over the peppercorn sauce and serve.

## DESSERT

### CHOCOLATE MOUSSE

This product is ready to eat.



Start the year with  
Côte at Home

Use code **JanWine** to receive  
a complimentary bottle of  
house wine when you spend a  
minimum of £50 this January.

**coteathome.co.uk**

Terms: A complimentary bottle of house wine when you order in January.  
Minimum spend £50. Expiry 31st January 2024.

Please see <https://coteathome.co.uk/happynewyear> for full details.



## RECYCLING

**Cardboard delivery box** 100% recyclable with cardboard recycling

**Chilled paper filled liners** Keeps your products below +8°C for 24 hours.  
Filled with shredded recycled paper and 100% recyclable with cardboard recycling

**Wine box** 100% recyclable with cardboard recycling

**Bottle inflatable plastic sleeves** Deflate and if appropriate for your local area, recycle with your domestic plastic recycling or recycling with soft plastics & carrier bags at your local supermarket

**Côte paper bag** 100% recyclable with paper recycling

**Brown paper bag for the cheese** 100% recyclable with paper recycling

**Butchery & cheese boxes** 100% recyclable with cardboard recycling

**Ice packs** They are re-usable, just pop in the freezer. Alternatively cut open, discard the liquid (if the liquid is poured down the drain there will be no negative environmental impact) and, if appropriate for your area, recycle plastic film with your domestic plastic recycling or hand the empty ice packs in with your carrier bags at your local supermarket

**Plastic pillows** Deflate and if appropriate for your local area, recycle with your domestic plastic recycling or recycling with soft plastics & carrier bags at your local supermarket

**Wood wool (for packaging cheese)** 100% biodegradable and compostable. Wood wool is a natural product that is made of kiln dried wood shavings, and is safe for use with food

**Plastic trays** 100% recyclable. Remove food debris and place in your plastic recycling bin (check local listing). Film lid not currently recyclable

**Cardboard sleeve on food trays** 100% recyclable with paper recycling

**Dessert plastic pots and olive pots** 100% recyclable with plastic collection. Remove food debris prior to recycling

**Ceramic pots** Re-use for food dips. Not dishwasher safe

**Vacuum Pouches** Please check with your local authority as these cannot be widely recycled in the UK

Please check your local authority website for the most up to date information on the items they accept for recycling.

**CÔTE**  
*at home*

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