

LA POPOTE

RESTAURANT

Christmas Menu 2020

Glass of Ayala Champagne or Non Alcoholic Cocktail on Arrival

Amuse Bouche - Savory Mince Pie

STARTER

Clementine Cured Salmon

served with Sourdough, Caviar and Cheshire Rapeseed Oil

Foie Gras Ballotine

served with Quince and Pain D'epices

Roasted Parsnip Veloute

served with Raw Honey, Pear and Blue Cheese

MAIN COURSE

Ballotine of Turkey Breast

served with Roast Potatoes, Brussels Sprouts, Carrot and Swede Puree, Stuffing and Cranberry Sauce

Cheshire Beef Wellington

served with Truffled Mushroom Duxelle, Roast Potatoes, Mixed Salad and Jus de Viande

Scallops

served with Watercress, Pear, Chestnuts and Champagne Sauce

Beetroot, Goats Cheese and Truffle Wellington

served with Carrot and Swede Puree

Pre Dessert - Cranberry Compote and Sweetened Cream

DESSERT

Christmas Pudding

served with Brandy Parfait and Orange Syrup

70% Chocolate Yule

served with Greek Yoghurt Sorbet

Cheese

3 Cheeses from Grantham's in Alderley Edge

Tea or Coffee and Mince Pies

£135

All prices inclusive VAT. Service Charge is not included.