



## LA POPOTE

RESTAURANT

# Christmas Menu 2021

Glass of Lallier Champagne, Grand Cru or Non Alcoholic Cocktail on Arrival  
(Add 30g Oscietra Caviar + £65)

### AMUSE BOUCHE

Savoury Mince Pie, Pickled Carrots and Sourdough Crumb

### STARTER

#### Cured Cod Loin

served with Beetroot, Horseradish Cream, Puffed Rice and Lingot Caviar

#### Pan Seared Foie Gras

served with Champagne and Apple, Sourdough Crumb

#### Roasted Parsnip Velouté

served with Raw Honey, Pear and Blue Cheese

### MAIN COURSE

#### Ballotine of Turkey Breast

served with Roasted Potatoes, Brussels Sprouts, Carrot and Swede Purée, Stuffing and Sourdough Bread Sauce

#### Cheshire Beef Wellington

served with Truffled Mushroom Duxelle, Roasted Potatoes, Carrots in Cumin and Jus de Viande

#### Giggha Halibut

served with Confit Leeks, Chestnuts and Champagne Sauce

#### Jerusalem Artichoke Risotto

served with Confit Jerusalem Artichokes, Cobnuts and Baby Watercress

**Pre Dessert** - Greek Yogurt and Granny Smith Apple Sorbet

### DESSERT OR CHEESE

#### Christmas Pudding

served with Rum and Raisin Parfait

#### Chocolate, Chestnut and Orange Mont Blanc

#### 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.