



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

Gigha 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.