

LA POPOTE

RESTAURANT

Christmas 2023

Glass of Lallier Champagne Grand Cru or Non Alcoholic Cocktail on Arrival
(Add 30g Sturia Oscietra Caviar + £95)

AMUSE BOUCHE

Jerusalem Artichoke and Horseradish Cream Charcoal Cone

STARTER

Duck, Pork and Foie Gras Terrine red onion and thyme chutney

Smoked Salmon avocado, green apple, caviar, crème fraîche

Confit Leeks black mustard seeds, chive and Isle of Mull Cheddar foam

MAIN COURSE

Ballotine of Turkey Breast

served with roasted potatoes, brussels sprouts, carrot and swede and Christmas stuffing

Beef Wellington

served with parsnip purée, honey glazed parsnips and jus de viande

Wild Seabass

served with parsnip, brussel tops and baby watercress

Kohlrabi Risotto

smoked almonds, pear and baby watercress

Pre Dessert - Mini Marshmallow and Orange Chocolate Cone

DESSERT OR CHEESE

Christmas Pudding brandy ice cream, baked almonds

Chocolate Yule mint sorbet and popping candy

3 Cheeses from The Cheese Yard in Knutsford served with Thomas Fudge crackers and raw honeycomb

Tea or Coffee and Mince Pies

£150 per person | £85 per child (under 12)

Optional Service Charge is included at 12.5%. All Service Charge is divided between the staff.

Please advise us of any allergies. All our food is prepared fresh in our kitchen, where nuts, shellfish, gluten and possible allergens are handled.