

LA POPOTE

RESTAURANT

Soirée Wellington

Friday 24th November

STARTER

Chicken Leg Terrine

apple and leeks

or

Jerusalem Artichoke Soup

hazelnut and crispy Jerusalem artichoke

MAIN COURSE

Beef Wellington

jus de viande

or

Salmon Wellington

caviar fish sauce

Both served with

baby pearl potatoes and mesclun salad

DESSERT OR CHEESE

Vanilla Cheesecake

with creme fraiche d'Isigny

or

Poire Belle Hélène

pear, chocolate and whipped cream

or

Three Cheeses from The Cheese Yard in Knutsford

with Thomas Fudge crackers and raw honeycomb



£60 per person

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.