



LA POPOTE
RESTAURANT

New Year's Eve 2024

3 Courses £125 5 Courses £150 7 Courses £175

Wine Pairing £45 / £75 / £95

Glass of Devaux cuvée D aged 5 years NV or Non Alcoholic Cocktail on Arrival
(Add 30g Sturia Oscietra Caviar + £95)

Canapés on Arrival

BREAD & BUTTER

Sourdough from Jojangles with whipped smoked butter

STARTER

Foie Gras yoghurt, apple, gooseberries
Scallops, apple, cucumber, kohlrabi, Caviar sauce
Onion tea, smoked roscoff, Comté
Roasted fennel, clementine, watercress and horseradish

MAIN COURSE

Wagyu Beef Fillet, potato mille-feuille, cèpe purée, black garlic
Duck breast, beetroot, braised chicory, satsuma
Monkfish, green beans, grapes, fennel, lemon sauce
Fregula, Jerusalem artichoke, kohlrabi, chestnuts

DESSERT OR CHEESE

Hazelnut Paris-Brest with crispy chocolate
Passion fruit crème brûlée
Mille-Feuille, poached pear, caramelised white chocolate, vanilla crème pâtissière
3 Cheeses from The Cheshire Mercantile in Wilmslow, quince jelly, Thomas Fudges crackers



Optional Service Charge 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.