



# 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.

