LA POPOTE

RESTAURANT

Christmas Day 2025

Glass of Devaux cuvée D aged 5 years NV or Festive non-alcoholic cocktail on arrival

(Add 30g Oscietra Caviar +£95)

CANAPÉS

Sausage roll, pickled walnut ketchup

Comte, truffle and honey gougère

BREAD

Sourdough from Jojangles with salted Netherend butter

STARTER

Whipped Chicken Liver Pâté
fig, puffed potato and toasted brioche

Clementine Salmon Gravlax
dill cream cheese, clementine, salmon roe

Kohlrabi Soup
Burts blue cream, smoked almond crumb

MAIN COURSE

Roasted Turkey Crown
roast potatoes, Brussels sprouts, Christmas stuffing, carrot and swede purée, honeyed parsnips, jus de viande

Beef Wellington
truffle duxelle, carrot and swede purée, Brussels sprouts, jus de viande

Wild Seabass
Jerusalem artichoke risotto, confit artichokes, roasted chestnuts

Jerusalem Artichoke Risotto
confit artichokes, roasted chestnuts, micro salad

DESSERT OR CHEESE

Christmas Pudding
vanilla ice cream, brandy sauce

Rich Chocolate Mousse
confit oranges, Christmas crumble

Cheese
3 Cheeses from The Cheshire Mercantile in Wilmslow, artisan crackers, raw honey

Tea or Coffee with Mince Pies

£155 per person | £85 per child *(under 12)*

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.

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Comte, truffle and honey gougère

BREAD

Sourdough from Jojangles with salted Netherend butte

STARTER

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Clementine Salmon Gravlax dill cream cheese, clementine, salmon roe

Kohlrabi Soup Burts blue cream, smoked almond crumb

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