

LA POPOTE

RESTAURANT

Classic French Soiree

Friday 20th February

BREAD

Baguette and whipped beurre noisette

STARTER

Country terrine, pickles

or

Comté gougères, watercress

MAIN COURSE

Bœuf Bourguignon, pomme purée

or

Cornish sole marinière, pomme purée

DESSERT OR CHEESE

Vanilla crème brûlée

or

Mousse au chocolat, ginger crumble and sea salt

or

French cheese plate, raw honey, crackers or sourdough bread

£49 per person

All prices inclusive of VAT. 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.