

LA POPOTE

RESTAURANT

Classic French Soiree

Friday 17th April

BREAD

Organic Sourdough Bread from Jojangles
with whipped beurre noisette butter

STARTER

Truffle Croque Monsieur, baby gem

or

Moules marinière

MAIN COURSE

Chicken thigh cassoulet, Butterbeans, parsley

or

Baked cod, ratatouille, lemon butter sauce

DESSERT OR CHEESE

Chocolate sabayon, chocolate meringue parfait

(Please allow 15 minutes cooking time)

or

Vanilla Mille-feuille

or

French Cheese board

£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.