

LA POPOTE

RESTAURANT

Soirée Wellington

Friday 22nd and 29th May

Sourdough Bread and Beurre Noisette Butter

STARTER

Venison and Manchego Croquette *wild garlic emulsion*

or

Torched Mackerel *fennel, apple, cucumber salad, wasabi peas*

MAIN COURSE

Beef Wellington *jus de viande*

or

Salmon Wellington *spinach, lemon and roe sauce*

Both served with

baby new potatoes and mixed green salad

DESSERT OR CHEESE

Crème Brûlée

or

Gariguette Strawberry Eton Mess

or

Three Cheeses

from The Cheshire Mercantile in Wilmslow, raw honey and artisan crackers

£69 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.