LA POPOTE

RESTAURANT

New Year's Eve 2026

3 courses £125 / **5 courses** £150
Wine Pairing £48 - £78

30g Sturia Oscietra Caviar +£95
Canapés on arrival

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Bread & Butter
Sourdough from Jojangles with whipped beurre noisette

STARTERS

Foie gras, quince
and ginger, parkin
or
Scallop mousse,
Champagne sauce,
green apple, oscietra Caviar
or
Heritage carrot terrine,
horseradish sorbet, beer vinegar,
dukkah crumb

MAINS

Fillet of beef,
Ox cheek and potato terrine,
beurre rouge
or
Monkfish Wellington,
smoked potato espuma,
warm tartare sauce
or
Root vegetable mille-feuille,
spinach cream, black garlic

DESSERTS

Chocolate soufflé,
pistachio ice cream
or
Crème d'Isigny vanilla
cheesecake, poire William sorbet
or
3 Cheeses from The Cheshire
mercantile in Wilmslow,
Thomas Fudges crackers,
raw honeycomb



Optional Service Charge is included at 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.