

## CHRISTMAS FESTIVE MENU

Throughout December 2018, except Christmas Day

### **Cauliflower Stilton and lovage soup**

### **Winter Game Terrine**

Made with pheasant, partridge, Mallard duck, pistachios, served with pear and cranberry chutney, warm Focaccia toast

### **Hot smoked Scottish salmon, from Salar smokehouse**

with a lemon hollandaise

**Soignon Goat's cheese and caramelised baby beetroot tarte tatin**, caramelised red onion, hazelnut oil petite salad

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### **Traditional Ballotine of Roast Cheshire Turkey**

Roast Turkey, La Popote stuffing, pigs in blankets, roast potatoes, honey glazed parsnips and carrots, brussel-sprouts, cranberry sauce, bread sauce, mulled wine reduction

### **Capesthorpe Pheasant Coq au Vin**

Pheasant sautéed with shallots, pancetta, garlic, button mushrooms, herbs, slow cooked in red wine, served in a casserole with new potatoes, petit pois, damson jelly

### **Entrecote Chasseur (€5 supp)**

Thirty day matured sirloin steak pan fried, served with a sauce demi glace reduced with white wine, shallots, mushrooms, and finished with Tarragon

Served with pommes frites and seasonal vegetables

### **Fresh Cod Bordelaise**

Roasted wild cod loin, herb mash potato, spinach frittata, Asparagus and Bordelaise sauce

Selection seasonal vegetables

### **Butternut sage and Hazelnut Quiche**

Served with roasted baby tomatoes with basil and pommes dauphinoise

## **Desserts**

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**Fig orange and cranberry Christmas pudding with brandy butter**

**Mulled black cherry trifle**

**Festive Drunk Elephant Pudding with Amarula liqueur**

**Honey roast figs with salted caramel ice-cream**

**Cheese Board with pear chutney** (€3.50 supp)

**Selection of coffees and teas with La Popote Christmas pies**

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**Minimum 6 persons, pre-order and deposit required**

Two courses £29.75

Three courses £36.50 pp

10% service charge added to all parties of eight or more