

LA POPOTE

RESTAURANT

Soirée Wellington

Friday 21st October

STARTER

Terrine de Campagne

foie gras, cornichons, baby gem lettuce and smoked oil

or

Onion Tea

roasted onion and vintage comté cheese

MAIN COURSE

Beef Wellington *girolles, rocket salad and jus de viande*

or

Salmon Wellington *red kale, spinach, lemon and caviar sauce*

DESSERT OR CHEESE

Crème D'Isigny Vanilla Cheesecake *compressed pineapple and pineapple sorbet*

or

Grand Cru Chocolate Ganache

honeycomb, smoked salt honeycomb and white chocolate biscuit

or

3 Cheeses from The Cheese Yard in Knutsford

served with Thomas Fudge crackers & raw honey

£65 per person

Extra sides £6 each – Potatoes or Cabbage



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.