

# La Chapelle

## Menu Du Chef

Parfait of duck liver & foie gras, Sauternes jelly & toasted brioche  
Chilled velouté of Wye Valley asparagus, fromage blanc with chervil

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Pavé of sea trout, watercress purée & crushed Jersey royals  
Roast supreme of Suffolk chicken, rosti potato & creamed spinach

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Chilled coconut rice pudding, Alphonso mango & coconut sorbet  
Fourme d'Ambert & pickled walnut purée, grapes & celery

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch only

*VAT is included at the current rate  
12.5% discretionary service will be added to your bill  
Please let the manager know of any allergies or dietary requirements*