

GALVIN  
*La Chapelle*

## *Private Dining Menu Selection*

*Please select one menu from the choices below for your event*

*(The menu is subject to change, based upon seasonality and availability of produce)*

### *Champagne & Canapés Package*

*NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection of Canapés £25pp*

*NV Taittinger Brut Prestige Rosé + Chef's Selection of Canapés £29pp*

*Charles Heidsieck Blanc de Blanc + Chef's Selection of Canapés £35pp*

## *Menu A £75.00 per person*

*Ballotine of Var Salmon, Avocado Cream & Caviar on Toast*

∞

*Roast Magret of Duck, Rosti Potato, Savoy Cabbage & Cherries*

∞

*Apple Tarte Tatin, Normandy Crème Fraîche*

*Selection of French Farmhouse Cheeses £10pp*

*Coffee & Handmade Petit fours £6pp*

*Our Head Sommelier, Stephen Nisbet is very happy to recommend wines to accompany your chosen menu selection. .*

*VAT is included at the current rate*

*15% discretionary service will be added to your bill*

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*Menu B £78.00 per person*

*Pressed Terrine of Foie Gras, Suffolk Chicken, Fig & Pain D'epice*

∞

*Pavé of Gigha Halibut, Jersey Royale, Fennel, Squid Ink Aioli & Lobster Bisque*

∞

*Hot Valrhôna Chocolate Fondant, Caramelised White Chocolate & Raspberries*

*Selection of French Farmhouse Cheeses £10pp*

*Coffee & Handmade Petit Fours £6pp*

*Menu C £89.00 per person*

*Lasagne of Dorset Crab, Beurre Nantais & Pea Shoots*

∞

*Truffle Stuffed Suffolk Chicken, Rosti Potato & Leeks*

∞

*Saint-Marcellin, Raisin & Walnut Bread, Caramelized Walnuts*

∞

*Raspberry Soufflé, Crumble & Raspberry Coulis*

*Coffee & Handmade Petit Fours £6pp*

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*Menu D £95.00 per person*

*Pressed Terrine of Foie Gras, Suffolk Chicken, Apricot & Pain D'epice*

∞

*Lasagne of Dorset Crab, Beurre Nantais & Pea Shoots*

∞

*Fillet & Slow Cooked Rib of Cumbrian Beef, Watercress, Potato Crumb & Alliums*

∞

*Saint-Marcellin, Raisin & Walnut Bread, Caramelized Walnuts*

∞

*Apple Tarte Tatin, Normandy Crème Fraîche*

*Coffee & Handmade Petit Fours £6pp*

*Wine pairing available*

*Bronze wine pairing Menu D £50pp*

*Silver wine pairing Menu D 70pp*

*Gold wine pairing Menu D £90pp*

*Chris and Jeff Galvin's first cookbook, "Galvin: A Cookbook De Luxe" will be available to you and your guests to purchase at the restaurant for the price of £25.00 per Person, with the unique opportunity to have it signed by Chris and Jeff Galvin.*

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