

# La Chapelle

## African Wine Dinner

*Monday 2<sup>nd</sup> September*

Presse of French quail & Landes foie gras, pomegranate & quail's egg

*Crystallum `Peter Max` Pinot Noir 2018*

∞

Poached wild halibut, shellfish emulsion, cucumber & caviar

*Gabrielskloof 'Elodie' Chenin Blanc 2017*

∞

Roast fillet of Cumbrian beef, slow cooked cheek & caramelised shallots

*Fairview `The Beacon` Swartland Shiraz 2014*

∞

Brillat savarin with late summer truffle, grape chutney & walnuts

*Fairview 'La Beryl Blanc' Chenin Blanc 2017*

∞

Provence apricot & Valrhona chocolate soufflé

*Fairview `Sweet Red` Paarl 2016*

∞

Coffee & petits fours

£125 per person

*This menu is designed for the enjoyment of all guests at the table. Please let the manager know of any allergies or dietary requirements. A £50 deposit per person is also required upon booking. Please note a discretionary service charge of 12.5% will be added to the bill.*