

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 & Canapé package*

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

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

*NV Charles Heidsieck Blanc de Blanc + Chef's Selection of Canapés £33pp*

## *Menu A £75.00 per person*

*Velouté of Pumpkin, Pithivier of Wild Mushrooms*

∞

*Roast Breast of Truffle Stuffed Pheasant, Braised Red Cabbage, Rosti Potato & Sprout  
Tops*

∞

*Apple Tarte Tatin, Normandy Crème Fraîche*

*Selection of 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 £80.00 per person*

*Pressed Terrine of Foie Gras, Suffolk Chicken, Leek & Truffle, Quince Purée*

∞

*Wild Sea Bass, Crushed Charlotte Potato, Salsify, Chard & Red Wine*

∞

*Hot Valrhôna Chocolate Fondant, Blood Orange Sorbet*

*Selection of Farmhouse Cheeses £10pp*

*Coffee & Handmade Petit Fours £6pp*

*Menu C £89.00 per person*

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

∞

*Fillet of Beef Wellington, Celériac Puree & Hermitage Sauce*

∞

*Truffle Brie De Meaux, Grape Chutney & Walnuts*

∞

*Yorkshire Rhubarb Soufflé, Crumble & Custard*

*Coffee & Handmade Petit Fours £6pp*

*VAT is included at the current rate*

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

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*Menu D £95.00 per person*

*Pressed Terrine of Foie Gras, Suffolk Chicken, Leek, Truffle & Quince Purée*

∞

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

∞

*Roast Duck Magret, Endive & Foie Gras Tart, Blood Orange Sauce*

∞

*Truffle Brie De Meaux, Grape Chutney & 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.*

*VAT is included at the current rate*

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