

GALVIN

La Chapelle

**Galvin at Home Menu for
collection on 18th & 19th September**

Homemade rosemary focaccia & Nocellara olives

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Ravioli of Dorset blue lobster, lobster bisque

Or

Velouté of salt baked celeriac, truffle sabayon (v)

Côtes du Rhône 'Secret du Famille' Blanc 2018, Jaboulet, Rhone, France

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Supreme of Landaise Chicken, truffle bouillon, baby leeks

Or

Mille-feuille of potato, girolle mushrooms, spikey artichokes
& black garlic purée (V)

Galvin Chardonnay 2015, Burgundy, France

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Pear tarte tatin, Normandy crème fraîche

£45.00 per person

Please note dishes must be consumed within 48 hours.

Dishes require very simple finishing at home.

Video tutorials by Jeff Galvin show how to finish the preparation of the dishes.

List of allergens:

Appetizer: cereals, garlic, sulphur dioxide

Starter: gluten, dairy, celery, crustacean, eggs, sulphur dioxide

Vegetarian Starter: dairy, gluten, eggs

Main: gluten, dairy, celery, eggs, sulphur dioxide

Vegetarian Main: dairy

Dessert: gluten, dairy, eggs

Tasting notes:

Côtes du Rhône 'Secret du Famille' Blanc 2018, Jaboulet, Rhone, France

Delicious dish, very satisfying to eat as there is plenty of flavour from the sauce but doesn't overshadow the delicate ravioli.

It is the part of the dish to be chiefly concerned with when choosing something to drink, and we have mentioned before that it is often a garnish or sauce that dictates this.

We have chosen this wine based on two main components; acidity & fruit character. It's come up before that very prominent acidity in wine is often not desirable as it will amplify more potent flavours on the plate and can even get in the way of fully appreciating the texture & flavour of the dish as your palate is trying too hard to deal with the wine. The fruit is very mellow and aromatic here, complementing the sauce rather than trying to fight it.

Galvin Chardonnay 2015, Burgundy, France

Substantial dish here that is packed with flavour, there are many wines that would be absolutely fine with the fish & potato but the garlic on the plate stand out as constituents to be wary of because of their naturally potent flavour. For us it's a good example of where a more obviously acidic wine like a sauvignon blanc would be the fine and popular choice with the fish but might promote the flavour of the garlic.. Chardonnay, particularly this one from southern Burgundy, has much softer integrated acidity and mellow citrus / stone fruit tones, and a mouth filling texture that cleanses the palate even through the garlic. Even better, notice that the vintage is 2015 pointing to three years more bottle ageing over current releases, which has brought out subtle complexity in the wine's profile that should be a dream with that tricky fennel.