

GALVIN

La Chapelle

**Galvin at Home Menu for
week commencing 1st March**

Homemade rosemary focaccia & Nocellara olives

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Raviolo of Dorset lobster & lobster bisque
or
Velouté of potimarron, chestnuts & sage (V)

∞

Breast of Goosnargh duck, rosti potato & beetroot
or
Risotto of wild mushroom, parmesan & herbs (V)

∞

Valrhona chocolate fondant, burnt white chocolate & raspberry purée

£55.00 / £50.00 vegetarian

*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:

Appetiser: cereals, garlic, sulphur dioxide, crustacean

Starter: celery, eggs, gluten, sulphur dioxide

Vegetarian Starter: dairy, nuts

Main: dairy, celery, eggs, sulphur dioxide

Vegetarian Main: celery, dairy, mustard, sulphur dioxide

Dessert: gluten, dairy