

La Chapelle

Please select one menu for your entire party.

Our menu is subject to change, based upon seasonality and the availability of produce.

Champagne & Canapés

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

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Menu A

£78 per person

Foie Gras & Confit Duck Leg Terrine, Caramel Vinegar, Rhubarb, Cocoa Soil

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Barbecued Monkfish, Artichoke Barigoule, Monk's Beard, Clams Veloute

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Ariaga Dark Chocolate, Yuzu, Almond Praline & Honey

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Menu B

£80 per person

Barbecued White Asparagus, Miso, Aged Parmesan, & Spring Truffle

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Duck Magret, Wild Morel & Stuffed Courgette Flower

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Gariguet Strawberry Souffle, Piment D' Espelette, Basil & Lime Sorbet

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Menu C

£89 per person

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

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38 Day Aged Roast Cumbrian Beef Fillet, Tropea Onion, BBQ Glazed Pommes Anna

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Apple Tarte Tatin & Normandy Crème Fraîche

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Supplements

Truffle Brie de Meaux, Yorkshire Rhubarb & Cocoa Soil £17,50pp

Coffee & Handmade Petit Fours £6pp

Our team of sommeliers are available to recommend wines to accompany your chosen menu.

Dietary requirements and allergies will be catered for separately.

VAT is included at the current rate, 15% discretionary service will be added to your bill