

La Chapelle

Please select one menu for your entire party.

Dietary requirements and allergies will be catered for separately.

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

.....

Menu A

£90 per person

Foie gras terrine, black garlic, caramel vinegar & fermented cherry

∞

Barbecued monkfish, baby turnip, borlotti beans, sea herb & clam velouté

∞

Raspberry & Manjari chocolate delicacy, hazelnut praline & honey

.....

Menu B

£95 per person

Lasagne of Dorset crab & scallop, beurre nantais & pea shoots

∞

Roast Duck Magret, Cantábrico anchovy & stuffed courgette flower

∞

Provence peach soufflé, Piment D' Espelette, Campari & orange

.....

La Chapelle

Menu C

£98 per person

Nettle cured stone bass, smoked eel, kimchi dressing, Oscietra caviar

∞

38 day aged Cumbrian beef fillet, Tropea onion & BBQ Charlotte potato

∞

Apple tarte Tatin, calvados caramel & Normandy crème Fraîche

.....

Supplements

St Marcellin bavaroise, almond, white chocolate & apricot coulis £15.50pp supplement

Selection of farmhouse cheeses £19.50 per portion supplement

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.

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