

# La Chapelle

## Menu Du Chef

### **Vacherin Mont d'Or gnocchi**

*Jerusalem artichoke velouté, miso, radicchio tardivo*

### **Cured Loch Duart salmon**

*Horseradish kimchi, squid ink aioli, trout roe*

### **Landes foie gras parfait**

*Mulled wine, quince chutney, pain d'épices*

### **Cornish cod & chestnut Mousseline**

*Potato röasti, cavolo nero, wild mushroom, Vin Jaune*

### **Roasted pheasant**

*Gruyère, Alsace crumbs, parsnip, glazed onion cipollini*

### **Delica pumpkin risotto**

*Camembert, hazelnut praline, finger lime*

### **Passion fruit "Martini"**

*Passion fruit jelly, mango sorbet, martini foam*

### **Christmas panettone pudding**

*Coffee, mascarpone chantilly, candied orange*

### **Truffle Brie de Meaux crème brûlée**

*tipsy pear, toasted walnut, whisky caramel*

### **Our cheese selection**

*apple chutney, celery, crackers*

*(£14.00 suppl.)*

*2 courses ~ £43 / 3 courses ~ £48*

*3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £65*

**Monday to Saturday Lunch Only**

Available up to 7 guests

*VAT is included at the current rate*

*14.5% discretionary service will be added to your bill*

*Please let the manager know of any allergies or dietary requirements*

*Our cheese contains animal rennet, please let us know if this is not suitable*

*Available up to 7 guests*