

La Chapelle

Please select one set menu from the choices below for your entire party.

Dietary requirements and allergies will be catered for separately.

Champagne & Canapé reception

One glass of Champagne + 3 canapes per person

NV Champagne Galvin “Grande Réserve” Brut + Chef’s Selection of Canapés £31pp

NV Veuve Fourny, Blanc de Blancs, Brut + Chef’s Selection of Canapés £38pp

NV Beaumont des Crayères, Grand Rosé Brut + Chef’s Selection of Canapés £40pp

Menu A £90.00 per person

Landes white asparagus, miso, aged parmesan, ox tongue, spring truffle

2021 Limoux ‘Toques et Clochers’ Les Caves du Sieur d’Arques , Languedoc–Roussillon, France

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Honey glazed duck Magret, lavender, Tropea onion, port jelly, hibiscus

2021 Pinot Noir, Domaine Bruno Sorg, Alsace, France

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Yuzu, camomile, honey, almond praline

2022 Moscato d’Asti, G.D. Vajra, Piedmont, Italy

Optional Wine Pairing £39.00 pp

Coffee & Petit Fours £7pp

The menu is subject to change, based upon seasonality and availability of produce.
16% discretionary service will be added to your bill.

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Menu B £105.00 per person

Ham hock & foie gras terrine, pistachio, confit garlic, lemon caramel, truffle vinaigrette

2019 Gewurztraminer, Rolly Gassmann, Alsace, France

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Confit Cornish cod, courgette flower in escabeche, Taggiasca olive, mussel mouclade

2022 Godello, Louro do Bolo, Valdeorras, R.Palacio, Galicia, Spain

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La Chapelle "Rocher", gianduja, pistachio, coconut & lemongrass

NV Rastignac Pineau des Charentes Blanc, Western France

Optional Wine Pairing £45.00 pp

Coffee & Petit Fours £7pp

Menu C £115 per person

Dorset crab raviolo, braised fennel, fresh herbs, dashi beurre blanc

2022 Montagny 1er Cru Les Grappes d'Or, Feuillat-Juillot, Burgundy, France

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Cumbrian beef filet, BBQ Charlotte potato, artichoke barigoule, watercress

2016 Saint-Estèphe, JM Cazes, Bordeaux, France

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Apple tarte Tatin, Calvados caramel, Madagascar vanilla ice cream

2018 Jurançon 'Magendia', Clos Lapeyre, South West France

Optional Wine Pairing £49.00 pp

Coffee & Petit Fours £7pp

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