

# La Chapelle

## Valentine's Celebration Dinner Menu

Wednesday, 14th February 2024

### Truffle & Comté Gougères

#### Starters

##### Orkey scallop ballotine

*raspberries, squid ink aioli, kimchi, nasturtium oil*

##### Foie gras semifreddo

*Banyuls caramel, Yorkshire rhubarb, pain d'épices, cocoa cloud*

##### Dorset crab raviolo

*Dashi "beurre blanc", braised fennel, Baerii caviar*

#### Mains

##### Cornish john dory

*potato rosti, maitake, perigord truffle, vin jaune velouté*

##### Beef filet "Rossini",

*Roscoff onion, celeriac, hazelnut, sauce a la bordelaise*

##### Spiced honey glazed duck Magret

*Braised chicory, pumpkin, hibiscus*

#### Desserts & Cheese

##### La Chapelle "Rocher"

*Gianduja, pistachio, blood orange*

##### Epoisess "cheesecake

*caramelized honey, vanilla, macadamia*

##### Pear tart Tatin

*Calvados mou sauce, Madagascar vanilla ice cream*

#### Coffee, petit fours

£130.00 per person

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. We try our best to accommodate all dietary requirements, however our menu is created using ingredients carefully selected to produce a balance of flavours and textures. This therefore means, we are unable to cater to **vegan** guests.