

La Chapelle

Champagne & Canapés 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

Chef's Selection Sample Menu £98 per person + supplements

The Chef's selection menu offers your guests a choice on the day between three starters, three main courses and three desserts, up to 12 people maximum.

Dorset Crab Raviolo, Dashi "Beurre Blanc", Braised Fennel

Cauliflower Mushroom, Port Caramel, Pickled Cordy Cep, Mushroom Bouillon

Ham Hock & Foie Gras Terrine, Pistachio, Confit Garlic, Lemon Caramel, Truffle Vinaigrette

∞

Herdwick Lamb, Heritage Carrots, Watercress, Tuna Bottarga

Artichoke Barigoule, Wild Garlic Fregola, Sauteed Baby Squid, Meunier Sauce

Confit Cod, Courgette Flower in Escabeche, Taggiasca Olive, Mussel Mouclade

∞

La Chapelle "Rocher", Gianduja, Pistachio, Coconut & Lemongrass

Apple Tarte Tatin, Calvados Caramel, Madagascar Vanilla Ice Cream

Selection of Farmhouse Cheeses

(£7.50 suppl.)

The menu is subject to change, based upon seasonality and availability of produce

VAT is included at the current rate

16% discretionary service will be added to your bill