

# 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*

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection of Canapés £30pp

NV Taittinger Brut Prestige Rosé + Chef's Selection of Canapés £36pp

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

## *Menu A £90.00 per person*

Beetroot cured salmon, horseradish, crab emulsion, pickled roe

∞

Duck magret, wild mushroom, celeriac gratin, glazed onion cipollini

∞

Christmas pudding, coffee, mascarpone chantilly, candied mandarin

Our Head Sommelier, Stephen Nisbet is happy to recommend wines to accompany your chosen menu selection.

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

VAT is included at the current rate

15% discretionary service will be added to your bill

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## *Menu B £98.00 per person*

Foie gras parfait, mulled wine, quince, pain d'épices

∞

Barbecued Cornish monkfish, salsify, sea herbs, Vin jaune

∞

La Chapelle "Rocher", pumpkin squash, Piedmont hazelnut

## *Menu C £105 per person*

Dorset crab raviolo, dashi "beurre blanc", braised fennel

∞

Cumbrian beef filet, potato rosti, cep, caramelized shallot

∞

Cranberries soufflé, Sichuan pepper, white chocolate fondue, gingerbread

## *Suppléments*

Selection of French Farmhouse Cheeses £19.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £6 pp

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