

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

Dorset crab raviolo, dashi “beurre blanc”, braised fennel

2019 Limoux ‘Toques et Clochers’ Les Caves du Sieur d’Arques , Languedoc–Roussillon, France

∞

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

2022 ‘Les Ursulines’ Pinot Noir, Boisset, Burgundy, France

∞

Christmas pudding, coffee, mascarpone chantilly, candied mandarin

NV Madeira, 5 years old, Justino, Portugal

Optional Wine Pairing £39.00 pp

Please note Autumn/Winter menus apply from 15th November 2023 to 31st December 2023

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

16% discretionary service will be added to your bill.

La Chapelle

Menu B £98.00 per person

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

2019 Gewurztraminer, Rolly Gassmann, Alsace, France

∞

Barbecued Cornish monkfish, salsify, sea herbs, Vin jaune

2021 Montagny 1er Cru Les Grappes d'Or, Feuillat-Juillot, Burgundy, France

∞

Apple Tarte Tatin, Calvados Caramel & Normandie Crème Fraîche

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

Optional Wine Pairing £45.00 pp

Menu C £115 per person

Beetroot cured salmon, horseradish, crab emulsion, pickled roe

2020 Opok White Blend, Maria & Sepp Muster, Styria, Austria

∞

Barbecued Cornish monkfish, salsify, sea herbs, Vin jaune

2021 Montagny 1er Cru Les Grappes d'Or, Feuillat-Juillot, Burgundy, France

∞

Cumbrian beef filet, potato rosti, cep, caramelized shallot

2007 Château des Anneraux, Lalande-de-Pomerol, Bordeaux, France

∞

La Chapelle "Rocher", pumpkin squash, Piedmont hazelnut

NV Rastignac Pineau des Charentes Blanc, Western France

Optional Wine Pairing £62.00 pp

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Menu D £125 per person

Beetroot cured salmon, horseradish, crab emulsion, pickled roe

2020 Opok White Blend, Maria & Sepp Muster, Styria, Austria

∞

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

2019 Gewurztraminer, Rolly Gassmann, Alsace, France

∞

Barbecued Cornish monkfish, salsify, sea herbs, Vin jaune

2021 Montagny 1er Cru Les Grappes d'Or, Feuilleat-Juillot, Burgundy, France

∞

Cumbrian beef filet, potato rosti, cep, caramelized shallot

2007 Château des Anneraux, Lalande-de-Pomerol, Bordeaux, France

∞

La Chapelle "Rocher", pumpkin squash, Piedmont hazelnut

NV Rastignac Pineau des Charentes Blanc, Western France

Optional Wine Pairing £72.00 pp

Suppléments

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

Coffee & Handmade Petit Fours £6pp

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