



La Chapelle

Christmas 2023

La Chapelle



With its large arched windows, high vaulted ceilings and elegant interior, Michelin-starred Galvin La Chapelle is a beautiful venue to host a party this Christmas.

Galvin La Chapelle is housed in what was the Grade II-listed St Botolph's Hall; although labelled as 'Bishopsgate Schools for Girls', the building became Central Foundation Girls' School. The gabled building, St. Botolph's Hall, is now the last remaining school building. Its name reflects its dual role as a parish hall for the Parish of St. Botolph and as the school gym.

Demolition of the other school buildings happened between 1976 and 1977, but St. Botolph's Hall was left standing after a local residents' campaign to save it. It remained empty from 1976 and became derelict until it was restored and became occupied by the restaurant, Galvin La Chapelle, which opened in 2009.

The restaurant's "absolutely stunning" dining room features double-height ceilings, marble columns, curving arches and huge windows.



The Gallery

The Gallery is a unique open-air private dining room suspended above the main restaurant. Perfect for festive lunches and dinners, business meetings and celebrations.

During the day, the space is drenched in natural light, and in the evening it undergoes a dramatic transformation which shows off the spectacular grandeur of the Grade II listed building.

Head Chef Arturo Granato under the guidance of Chef Patron Jeff Galvin has created a series of set menus for the enjoyment of the table. The menus feature French dishes with a modern twist. The restaurants team of sommeliers are on hand to recommend wine pairings.

The Gallery can be reserved at lunch from 12pm-4pm and dinner from 6pm onwards.

The Gallery

16 seated



The Arch

The Arch event space is set within the main restaurant, separated by floor to ceiling curtains which provide the perfect amount of privacy for your festive event. The space gives and your guests an additional touch of atmosphere provided by the buzz of the restaurant.

Our Christmas menus, created by our head chef are available for groups dining in this perfect semi-private space.

The Arch can seat up to 24 people on 3 separate tables and is available for hire for both lunch and dinner.

The Arch is available for lunch at 12pm & dinner at 6pm

The Arch

24 seated



Exclusive hire

La Chapelle is an exquisite location for Christmas parties. We can accommodate standing canapes receptions for up to 150 guests, or seated three course meals for up to 110 guests.

When you exclusively hire the venue, you will have a dedicated events manager who will help bring your event to life. Everything will be bespoke to your experience, including curating a delicious menu from our seasonal selection, and having sommeliers on hand to help select the perfect wines to accompany your meal.

As we are a fully operational restaurant, our events are offered on a bespoke minimum spend basis.

Exclusive Hire

110 seated / 150 standing





La Chapelle

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 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

Menu B £98 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

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

Additional Supplements available for all menus

Selection of French Farmhouse Cheeses £19.50 per portion (suitable for 2 guests)
Coffee & Handmade Petit Fours £6pp

Make your enquiry

Email us at - brigita@galvinrestaurants.com

Phone - 020 7299 0402

Use our Enquiry Form via the QR Code



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Reward your colleagues with a memorable dining experience. With vegan and vegetarian tasting menus, seven course Michelin-starred meals, three course lunches, hotel stays and more, we are confident you will find a suitable gift for your colleagues, family or friends.

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