

# La Chapelle

## Set Menu £110 per person

*Please select one starter, one main course, and one dessert to create 3 course set menu for your whole party. Dietary requirements and allergies will be catered for separately.*

### Starters

*Dorset crab raviolo, dashi "beurre blanc", braised fennel,  
Jerusalem artichoke velouté, miso, glazed chestnut, black truffle  
Beetroot cured salmon, horseradish, crab emulsion, pickled roe  
Foie gras parfait, mulled wine, quince, pain d'épices*

### Main courses

*Barbecued Cornish monkfish, salsify, sea herbs, Vin jaune  
Cumbrian beef filet, Guinness, potato rosti, caramelized shallot **£10 supplement per person**  
Duck magret "à l'orange", heritage carrots, bottarga  
Delica pumpkin risotto, Camembert, hazelnut praline, finger lime*

### Desserts

*Christmas pudding, coffee, mascarpone chantilly, candied mandarin  
La Chapelle "Rocher", pumpkin squash, Piedmont hazelnut  
Cheesecake, cranberries, white chocolate, gingerbread*

*Selection of farmhouse cheeses £19.50 per portion*

*Our team of sommeliers are available to recommend wines to accompany your chosen set menu.*

*Our menu is subject to change, based upon seasonality and the availability of produce.*