

# 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*

Loch Duart Cured Salmon, Smoked Eel, Pickled Delica Pumpkin, Horseradish

∞

Duck Magret, Honey Glaze, Heritage Carrots, Tuna Bottarga

∞

Fig Tart, White Chocolate, Tonka Bean, Fig Leaves Ice Cream

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

16% discretionary service will be added to your bill

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## *Menu B £98.00 per person*

Landes Terrine De Foie Gras, Popcorn Crumb, Piment d'espelette, Banyuls Caramel, Sollies Fig  
∞

Barbecued Monkfish, Salsify, Charred Leeks, Clams Veloute  
∞

La Chapelle Rocher, Squash, Piedmonte Hazelnut, Clementine

## *Menu C £105 per person*

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

Cumbrian Beef Fillet, Cured Ox Tongue, Grelot Onion, Fondant Cep, BBQ Sauce  
∞

Apple Tarte Tatin, Calvados Caramel & Normandie Crème Fraîche

## *Suppléments*

Our cheese selection, apple chutney, celery, crackers, 5 cheeses for £24.50

Coffee & Handmade Petit Fours £6 pp

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