

La Chapelle

Set Menu Dinner £125 per person

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

Starters

Seared Tuna Ceviche, Soy, Fresh Hazelnut, Girolle, Shallot Chutney
Dorset Crab Raviolo, Dashi "Beurre Blanc", Braised Fennel, Baerii Caviar & Trout Roe
Liver Royal, Macerated Cherry, Espelette Pepper, Popcorn, Dark Chocolate
Charred Watermelon Gazpacho, Pickled Datterino, Kimchi, Bull's Heart Tomato

Main courses

Wild Turbot, Corn, Saffron, Squid Ink, Bone Marrow
Cumbrian Beef Fillet, BBQ Charlotte Potato, Grelot Onion, Watercress £10 supplement per person
Iberico Pork, Smoked Paprika Honey, Pepper Frigitelli, Cantabrian Anchovy, Sauce Cassoulet
Corgette Flower In Escabeche, Broad Beans, Plankton, Dill Vinaigrette

Desserts

Cheesecake, British strawberry, caramelized white chocolate
Gianduja Semifreddo, Yuzu, Camomile, Honey
Apple tarte Tatin, Calvados caramel, Normandy crème fraiche

Selection of farmhouse cheeses £24.50 per portion
Coffee & Petit Fours £7pp

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.