

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 One glass of Champagne + 3 canapes per person

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection of Canapés £31pp

NV Beaumont des Crayères, Grand Rosé Brut + Chef's Selection of Canapés £36pp

NV Drappier 'Carte d'Or', Brut + Chef's Selection of Canapés £40pp

Menu A £90.00 Per Person

Seared Tuna Ceviche, Soy, Fresh Hazelnut, Girolle, Shallot Chutney

2021 Limoux 'Toques Et Clochers' Les Caves Du Sieur d'Arques , Languedoc-Roussillon, France

∞

Iberico Pork, Smoked Paprika Honey, Pepper Frigitelli, Cantabrian Anchovy, Sauce Cassoulet

2021 Pinot Noir, Domaine Bruno Sorg, Alsace, France

∞

Baba Au Rum, British Strawberry, Espelette Chantilly, Verbena Granita

2022 Moscato d'Asti, G.D. Vajra, Piedmont, Italy

Optional Wine Pairing £39.00 pp

Coffee & Petit Fours £7pp

Our cheese selection, Apple chutney, celery, crackers £24,50 per portion

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 £105.00 Per Person

Liver Royal, Macerated Cherry, Espelette Pepper, Popcorn, Dark Chocolate

2019 Gewurztraminer, Rolly Gassmann, Alsace, France

∞

Wild Turbot, Corn, Saffron, Squid Ink, Bone Marrow

2022 Godello, Louro Do Bolo, Valdeorras, R.Palacio, Galicia, Spain

∞

Amalfi Lemon Tart, Coconut, Licorice, Agave , White Chocolate

NV Rastignac Pineau Des Charentes Blanc, Western France

Optional Wine Pairing £45.00 pp

Coffee & Petit Fours £7pp

Our cheese selection, Apple chutney, celery, crackers £24,50 per portion

Menu C £115 Per Person

Dorset Crab Raviolo, Dashi "Beurre Blanc", Braised Fennel, Baerii Caviar & Trout Roe

2022 Montagny 1er Cru Les Grappes d'Or, Feuillat-Juillot, Burgundy, France

∞

Cumbrian Beef Fillet, BBQ Charlotte Potato, Grelot Onion, Watercress

2016 Saint-Estèphe, JM Cazes, Bordeaux, France

∞

Gianduja Semifreddo, Yuzu, Camomile, Honey

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

Optional Wine Pairing £49.00 pp

Coffee & Petit Fours £7pp

Our cheese selection, Apple chutney, celery, crackers £24,50 per portion

The menu is subject to change, based upon seasonality and availability of produce.
16% discretionary service will be added to your bill.