

La Chapelle

Champagne & Canapés 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

Chef's Selection Sample Menu £98 per person + supplements

The Chef's selection menu offers your guests a choice on the day between three starters, three main courses and three desserts, up to 12 people maximum.

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

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

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

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

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

Courgette Flower In Escabeche, Broad Beans, Plankton, Dill Vinaigrette

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Gianduja Semifreddo, Yuzu, Camomile, Honey

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

Selection Of Farmhouse Cheeses

(£7.50 suppl.)

Coffee & Petit Fours £7,00pp

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