

La Chapelle

Champagne & Canapés reception (1 glass of Champagne and 3 canapés per person)

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 + Chef's Selection of Canapés £38pp

Chef's Selection Sample Menu £98 per person

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.

Landes terrine de foie gras, Popcorn crumb, Piment d'Espelette, Banyuls caramel, Sollies fig

Dorset crab raviolo, Dashi "beurre blanc", braised fennel, vintage Baerii caviar

Wild mushroom, Cordy cep, port, watercress purée, mushroom bouillon

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Barbecued monkfish, Salsify, pickled kohlrabi, charred leeks, clams velouté

Cumbrian beef fillet, Grelot onion, fondant cep, BBQ sauce, pistachio (£10.00 suppl.)

Kombu baked celeriac, Gruyère, pied de mouton, black truffle

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La Chapelle "Rocher", Pumpkin squash, Piedmont hazelnut, Mandarin

Apple tarte Tatin, Calvados caramel, Normandy crème fraîche

Selection of farmhouse cheeses (£7.50 suppl.)

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