

La Chapelle

Menu du Chef

Velouté of salt baked celeriac & truffle sabayon

Mille-feuille of smoked & poached salmon, horseradish cream

Terrine of Highland game, spiced fruit purée & orange

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Wild mushroom risotto & fine herbs

Seared fillet of seabream, braised endive, light curry & raisin dressing

Beignet of pheasant, Bourguignon garnish & pomme purée

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Hot Valrhôna chocolate fondant & cherry sorbet

Pumpkin tart, ginger & toasted almond ice cream

Vacherin Mont d'Or & crispy baguette

2 courses ~ £34.00 / 3 courses ~ £38.00

Available lunch & dinner 6-7pm