

La Chapelle

Please select one starter, one main course, and one dessert from the below choices to create one set menu for your entire party.

NV Champagne Galvin “Grande Réserve” Brut + Chef’s Selection Of Canapés £33.50pp

NV Delamotte, Brut + Chef’s Selection Of Canapés £40.50pp

NV Delavenne ‘Rosé Marne’, Grand Cru + Chef’s Selection Of Canapés £43.50pp

Menu A £75.00 Per Person

Starters

Heritage Tomato, Almond, Saffron, Lavander

Duck Liver Royal, Poached Peach, Sauternes, Cocoa Soil

Buffalo Milk Panna Cotta, Sardine, Romana Artichoke, Fish Roe

Main Courses

Cornish Cod, Sea Kale, Yellow Beans, Mussels En Mouclade

Potato Gnocchi, Saffron, Scottish Girolle, Truffle Cream

Grass Fed Beef Bavette, Rosemary, Grelot Onion, Potato Terrine

Desserts

Watermelon Daiquiri, Pimm’s, Strawberry, Kaffir Lime

Signature Apple Tart Tatin, Calvados Caramel, Madagascar Vanilla Ice Cream

Gorgonzola Millefeuille, Fermented Cherry, Espelette Pepper, Fig Leaf Oil

Coffee & Petit Fours £7.50pp

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 £110.00 Per Person

NV Champagne Galvin “GrandeRéserve” Brut + Chef’s Selection Of Canapés

∞

Heritage Tomatoes, Almond, Saffron, Lavender

2022 Riesling, Domaine Bruno Sorg, Alsace, France

∞

Free Range Aged Duck, Smoked Eel, Braised Fennel, Sauce A L’orange

2022 Toscana Rosso, Bordeaux blend ‘Non Confunditur’, Argiano, Tuscany, Italy

∞

Galvin Signature Apple Tart Tatin, Calvados, Madagascar Vanilla Ice Cream

2019 Château Laville, Sauternes, Bordeaux, France

Optional Wine Pairing £45.00pp

Menu C £115 Per Person

NV Champagne Galvin “Grande Réserve” Brut + Chef’s Selection Of Canapés

∞

Orkney scallops Lasagne, Pea Shoot , Amalfi lemon, “cacio & pepe”

2022 Chardonnay, Danbury Ridge Estate, Essex, England

∞

Grass Fed Beef, Grelot Onion, BBQ Potatoes, Périgord Sauce

2022 Malbec ‘Clos de Gamot’ Famille Jouffreau, Cahors, South West, France

∞

Manjari Chocolate, Pecan, Salted Caramel, Tonka

NV Madeira 5 years old, Justino, Madeira

Optional WinePairing £49.00 pp

Coffee & Petit Fours £7.50pp

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.