



# La Chapelle

## Set Lunch Menu £55 per person

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

### 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

Selection Of French Farmhouse Cheeses £24.50 Per Portion (Suitable For 2 Guests)

Coffee & Handmade Petit Fours £7.50pp

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

