



GALVIN RESTAURANTS
PRIVATE DINING
La Chapelle









GROUP DINING

‘One of the most impressive dining room spaces in London’

Discover three beautifully appointed private dining rooms, each with its own character and charm, or indulge in the exclusive hire of our restaurants for a truly unforgettable occasion.

GALLERY

The Gallery mezzanine offers an intimate Michelin-starred setting for up to 16 guests on one rectangular table.

ARCH

The Arch, set within the main dining room and framed by floor-to-ceiling curtains, hosts up to 27 guests across three long tables.

CONSERVATORY

The Conservatory, Bistrot & Bar accommodates up to 16 on one table, 28 across three, or 35 for a standing reception, with exclusive garden access in the summer months.

EXCLUSIVE USE

For grand occasions, the Bistrot & Bar welcomes up to 70 seated or 110 standing, while La Chapelle offers a breathtaking setting for up to 110 seated or 150 standing.

THE GALLERY



Overview

Seated - 16 guests

Standing - NA

Mezzanine level

Private space

Dedicated service

Overlooking main restaurant

Natural light

Atmospheric lighting



THE ARCH



Overview

Seated - 27 guests

Standing - NA

Dramatic floor-to-ceiling drapery

Semi-private grandeur

Elegant main-room setting

Warm, ambient lighting

Refined service

Michelin-starred dining experience



EXCLUSIVE HIRE

This Christmas – Exclusively Yours, Michelin Excellence

110 seated - 150 standing

Luxury Touches

Full Event Planning

Icons Backdrop

Flavours

Sample Menus

Gallery Set Menu

Snacks

Carlingford oyster, lardo di Colonnata, finger lime

Boudin noir parfait, pear chutney, piment d'Espelette

Truffle & Vacherin Mont D'Or gougères

Starter

Dorset crab raviolo, charred fennel, dashi beurre blanc

Mains

Grass fed beef, Roscoff onion, Charlotte potato, sauce bordelaise

Dessert

Nicaragua dark chocolate sponge cake, orange marmalade, pecan gelato

Arch & Exclusive Use

To Start

Cured yellow tail, hazelnut, bergamot, pickled chantarelle

Dorset crab raviolo, charred fennel, beurre blanc

Free range British duck carpaccio, nduja, tuna bottarga

Mains

Cornish halibut, Jerusalem artichoke, samphire, clam velouté

Grass fed beef, Roscoff onion, Charlotte potato, sauce bordelaise

Lake district fallow deer, juniper berries, radicchio, bagna cauda

Desserts

Blue '61 cheese, cranberry, walnut bread

Coffee-soaked baba, tiramisu cream

Panettone pudding, prunes, mulled wine sabayon

Sample Menus

Canapes and Bowl Food

Smoked Scottish salmon blinis, crème fraîche, trout roe

Boudin noir parfait, pear chutney, piment d'Espelette

Truffle & Vacherin Mont D'Or gougeres

Wild mushroom & truffle arancini

Slow cooked pork skewers, spicy miso

Brie on toast, walnut, honey

Battered prawns, spicy nduja

Slow cooked veal ossobuco, smoked potato

Cured sea bream ceviche

Prime UK Beef tartare, yolk, salted ricotta

Chocolate bonbons

Clementine tart

Green tea, black currant, lime pate de fruit







Contact Us

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La Chapelle