

# La Chapelle

## Private Dining Menus

Please select one set menu from the choices below for your entire party.

Dietary requirements and allergies will be catered for separately.

### *Champagne & Canapé reception*

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection of Canapés £28pp

NV Taittinger Brut Prestige Rosé + Chef's Selection of Canapés £32pp

NV Charles Heidsieck Blanc de Blancs + Chef's Selection of Canapés £38pp

### *Menu A £90.00 per person*

Landes foie gras semifreddo, quince, Pedro Ximenez, coffee cloud

∞

Barbecued monkfish, Jerusalem artichoke, sea herbs & clam velouté

∞

"Berries Bellini"

Our Head Sommelier, Stephen Nisbet is happy to recommend wines to accompany your chosen menu selection.

The menu is subject to change, based upon seasonality and availability of produce

VAT is included at the current rate

15% discretionary service will be added to your bill

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## *Menu B £98.00 per person*

Native lobster raviolo, squid, smoked ricotta & dashi

∞

Duck magret "à l'orange", heritage carrots & bottarga

∞

Yorkshire rhubarb soufflé, pomegranate, frosted gin & tonic

## *Menu C £105 per person*

Cured sea trout, smoked eel, green apple, kimchi & Oscietra caviar

∞

Cumbrian beef fillet, Roscoff onion & Guinness & pistachio

∞

Apple tarte Tatin, calvados caramel & Normandie crème Fraîche

## *Suppléments*

Truffled Vacherin bavarois, pickled pear & toasted walnut £15.50 pp supplement

Selection of French Farmhouse Cheeses £19.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £6 pp

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## Set Lunch Menu £75 per person

(\*Available Monday to Sunday, Lunch only)

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

Dietary requirements and allergies will be catered for separately.

### Starters

Jerusalem artichokes velouté, miso & black truffle

Beetroot cured sea trout, pickled trout roe, smoked eel & green apple

Landes foie gras semifreddo, quince, Pedro Ximenez & pain d'épices

### Main courses

Barbequed cod, plaice, crosnes, Chanterelle & clam chowder

Cumbrian beef, Roscoff onion, Guinness & pistachio

36 months aged parmesan risotto, preserved lemon & black truffle

### Desserts

Cheesecake, halzenut praline, dark chocolate & passion fruit

Apple tarte Tatin, Calvados caramel & crème fraîche

"Berries Bellini"

Selection of French Farmhouse Cheeses £19.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £6 pp

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VAT is included at the current rate

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