

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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