

La Chapelle

Set Menu Selection

Please select one menu from the choices below for your party

between 10 and 16 people

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

Chris and Jeff Galvin's first cookbook, "Galvin: A Cookbook De Luxe" will be available to you and your guests to purchase at the restaurant for the price of £20.00 per Person, with the unique opportunity to have it signed by Chris and Jeff Galvin.

Menu A £65.00 per person

Cured organic salmon, fennel, avocado purée & ruby grapefruit

∞

Roast supreme of corn-fed chicken, grilled gem lettuce, herb gnocchi & rosemary sauce

∞

Apple tarte Tatin, Normandy crème fraîche

Coffee & Petit fours £6.00

Menu B £68.00 per person

Risotto of wild mushrooms, Autumn truffle & parmesan

∞

Roast tranche of Wild sea bass, braised endive, light curry & raisin dressing

∞

Valrhona chocolate pavé, whipped coffee ganache, walnut & coffee ice cream

Coffee & Petit fours £6.00

VAT is included at the current rate
12.5% discretionary service will be added to your bill

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Menu C £78.00 per person

Lasagne of Dorset crab, beurre Nantais & pea shoots

∞

Breast of Goosnargh duck, glazed leg, red cabbage purée & duck fat rösti

∞

Saint Marcellin, pickled walnut & celery

∞

Blackberry soufflé, milk ice cream

Coffee & Petit fours £6.00

Menu D £85.00 per person

Lasagne of Dorset crab, beurre Nantais & pea shoots

∞

Roast sirloin of Highland beef, pommes Anna, glazed shallot & wild mushrooms

∞

Saint Marcellin, pickled walnut & celery

∞

Apple tarte Tatin, Normandy crème fraîche

Coffee & Petit fours £6.00

*VAT is included at the current rate
12.5% discretionary service will be added to your bill*

Our Head Sommelier, Stephen, is very happy to recommend wines to accompany your chosen menu selection. Should you wish to add an extra cheese course to your menu our Selection of French farmhouse Cheeses are priced at £10.00 per person.