

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 £65.00.00 per person

Cured organic salmon, fennel, avocado purée & ruby grapefruit

∞

Breast of Goosnargh duck, Asian spiced leg confit, foie gras ravioli & spiced plum

∞

Apple tarte tatin, Normandy crème fraîche

Coffee & Petit fours £3.95

Menu B £68.00 per person

Risotto of Spring vegetables & soft herb salsa

∞

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

∞

Hot Valrhôna chocolate fondant & blood orange sorbet

Coffee & Petit fours £3.95

Menu C £78.00 per person

Lasagne of Dorset crab, beurre Nantais & pea shoots

∞

Roast supreme of guinea fowl, broad beans, herb gnocchi and rosemary

∞

Saint Marcellin, mâche salad & walnuts

∞

Strawberry soufflé, milk ice cream

Coffee & Petit fours £3.95

Menu D £85.00 per person

Ballotine of Landes foie gras, burnt orange, granola & brioche

∞

Lasagne of Dorset crab, beurre Nantais & pea shoots

∞

Roast chateaubriand of Cumbrian beef, shallot puree & truffle mash

∞

Saint Marcellin, mâche salad & walnuts

∞

Apple tarte Tatin, Normandy crème fraîche

Coffee & Petit fours £3.95

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

Our Head Sommelier 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.