

La Chapelle

Champagne & Canapé reception

One glass of Champagne + 3 canapes per person

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection Of Canapés £33.50pp

NV Delamotte, Brut + Chef's Selection Of Canapés £40.50pp

NV Delavenne 'Rosé Marne', Grand Cru + Chef's Selection Of Canapés £43.50pp

Set Menu £140 per person

Please select one starter, one main course, and one dessert to create 3 course set menu for your event. Dietary requirements and allergies will be catered for separately.

Starters

Dorset Crab Raviolo, Dashi "Beurre Blanc", Braised Fennel

Miso Glazed Maitake Mushroom, Port Caramel, Finger Lime, Mushroom Sabayon

Cured Wild Seabass Ballotine, Gambero Rosso, Roe Emulsion, Kimchi Dressing

Boudin Noir Parfait, Vanilla, Nashi Pear, Beaujolais Jelly, Truffled Brioche

Main Courses

Barbequed Monkfish, King Cabbage, Kohlrabi, Clams Velouté

*Cumbrian Beef Filet, BBQ Charlotte Potato, Oyster Emulsion, Watercress **£10 Supplement Per Person***

Honey Glazed Duck Magret, Radicchio, Celeriac, Blackberry

Pumpkin Risotto, Camembert, Hazelnut, Preserved Bergamot

Desserts

Cheesecake, Wild Berries, White Chocolate

La Chapelle "Rocher, Araguani Dark Chocolate, Yuzu, Piedmont Hazelnut

Apple Tarte Tatin, Calvados Caramel, Normandy Crème Fraiche

Selection of farmhouse cheeses £24.50 per portion, serves 2 people

Coffee & Petit Fours £7,50pp

Our team of sommeliers are available to recommend wines to accompany your chosen set menu.

Our menu is subject to change, based upon seasonality and the availability of produce.