

# La Chapelle

## Set Lunch Menu £75 per person

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

*NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection of Canapés £31pp*

*NV Beaumont des Crayères, Grand Rosé Brut + Chef's Selection of Canapés £36pp*

*NV Drappier 'Carte d'Or', Brut + Chef's Selection of Canapés £40pp*

### Starters

Duck Liver Royale, Sauternes Gelee, Cocoa Cloud, Nashi Pear

King Oyster Mushroom, Miso, Cordy Cep, Port Caramel, Mushroom Sabayon

Cornish Mackerel Roe Emulsion, Cauliflower, Heritage Radishes, Buttermilk

### Main Courses

BBQ Celeriac, Cep, Radicchio Leaves, Autumn Truffle Veg

Corn Fed Stuffed Chicken Breast, BBQ Potato, Oyster, Sauce A La Bordelaise

Cornish Grey Mullet, Wild Mushroom, Bottarga, Hazelnut, Beurre Blanc

### Desserts

Caramelized Pineapple, Vanilla, Coffee, Frozen Coconut

Warm Ariaga Chocolate Mousse, Salted Caramel, Pistachio, Mandarin

Royale Of Cep, Banyuls, Chestnut, Muscat Grapes

Selection of French Farmhouse Cheeses £24.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £7 pp

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

VAT is included at the current rate

16% discretionary service will be added to your bill