

La Chapelle

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

One glass of Champagne + 3 canapes per person

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

Menu A £98.00 per person

King oyster mushroom, miso, cordy cep, port caramel, mushroom sabayon

2022 Limoux 'Toques et Clochers', Les Caves du Sieur d'Arques, Languedoc, France

∞

Honey glazed duck Magret, fermented fig, lavender, beetroot, hibiscus

2020 Bourgueil, Domaine de la Chavalerie, Franco de Porc, Cabernet Franc, Loire Valley, France

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Coconut parfait, liquorice toffee, yuzu, honey

2019 Jurançon Magendia, Clos Lapeyre, Pyrenees, France

Optional Wine Pairing £39.00 pp

Our cheese selection, Apple chutney, celery, crackers £24,50 per portion

Coffee & Petit Fours £7pp

The menu is subject to change, based upon seasonality and availability of produce.
16% discretionary service will be added to your bill.

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Menu B £105.00 per person

Duck liver royale, sauternes gelee, cocoa cloud, nashi pear

2019 Gewurztraminer, Rolly Gassmann, Alsace, France

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Barbequed monkfish, Jerusalem artichoke, brassicas, truffled vin jaune

2020 Eugenio Rosi 'Anisos', Vallagarina, Trentino-Alto Adige, Italy

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Gianduja cremeaux, butternut squash, coffee, passion fruit

2023 Banyuls 'Rimage', Domaine de Valcros, Languedoc-Roussillon, France

Optional Wine Pairing £45.00 pp

Our cheese selection, Apple chutney, celery, crackers £24,50 per portion

Coffee & Petit Fours £7pp

Menu C £115 per person

Dorset crab raviolo, dashi "beurre Blanc", braised fennel, Baerii caviar & trout roe

2022 Montagny 1er Cru Les Grappes d'Or, Domaine F-Juillot, Burgundy, France

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Cumbrian beef filet, BBQ Charlotte potato, oyster emulsion, watercress

2019 Saint-Estèphe, J.M. Cazes, Bordeaux, France

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Araguani chocolate tart, pistachio, mandarin, salted caramel

2023 Banyuls 'Rimage', Domaine de Valcros, Languedoc-Roussillon, France

Optional Wine Pairing £49.00 pp

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