

# La Chapelle

## Grouse Wine Dinner

*Monday 19<sup>th</sup> August*

Pressé of Landes quail & foie gras, pomegranate & apple

*Soave Castelcerino 2016, Filippi, Italy*

∞

Poached wild halibut, shellfish emulsion, cucumber & caviar

*Pouilly Fuissé 2016, Domaine E. Forest, France*

∞

Roast Highland grouse en croute, celeriac purée

*Buzet Rouge 'Le Pech Abusé' 2014, Domaine du Pech, France*

∞

Brillat savarin with late summer truffle, grape chutney & walnuts

*Jurançon 'Magendia' 2016, Domaine Lapeyre, France*

∞

Provence apricot & Valrhona chocolate soufflé

*Lustau East India Solera Sherry NV, Spain*

∞

Coffee & petits fours

£125 per person

*This menu is designed for the enjoyment of all guests at the table. Please note a discretionary service charge of 12.5% will be added to the bill.*

*A £50 deposit per person is also required upon booking.*

*Please let the manager know of any allergies or dietary requirements*