



Specially curated dining experiences at restaurants
featured in the MICHELIN Guide

GALVIN LA CHAPELLE

7-course tasting menu, a glass of champagne, canapés on arrival & meet the chef
£108 per person

Canapés & champagne on arrival

Lasagne of Dorset crab, beurre Nantais & pea shoots

Pressed terrine of rabbit, ham hock & foie gras, apricot & pickled mushrooms

Risotto of courgette & basil

Grilled Cornish red mullet, cuttlefish, orange braised, fennel, pine nut purée & sauce vierge

Tagine of Bresse pigeon, cous cous, confit lemon & harissa sauce

Saint-Marcellin, walnut & raisin croûte & pickled walnut

Apple tarte Tatin & Normandy crème fraîche

Dishes are representative of the type of food available and can be subject to seasonal changes.

