

La Chapelle

Quinta De La Rosa Wine Dinner

Monday 7th October

Rosado (aperitif)

Veloute of Scottish girolles with seared foie gras

Dry White Port NV

∞

Poached wild turbot, shellfish emulsion, cucumber & caviar

La Rosa Reserve White 2017

∞

Seared rib of Highland beef, braised oxtail & Autumn truffle mash

La Rosa Reserve Red 2016

∞

Brillat savarin with grape chutney & walnuts

Reserve Colheita

∞

Tart tatin of Apple, Normandy crème fraîche

20 year old Tawny Port

∞

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