

# La Chapelle

## La Chapelle Truffle Wine Dinner

*Monday 2<sup>nd</sup> December*

Scrambled duck egg, truffle brioche soldiers

*Pommery Apanage Brut NV*

∞

Tartare of venison, pickled mushrooms, Tête de Moine & truffle dressing

*2018 Horsmonden White, Davenport England*

∞

Linguini of lobster, truffle emulsion

*Ossian 2014, Rueda Spain*

∞

Roast fillet of Cumbrian beef, millefeuille of Jerusalem artichoke & truffle, sauce Périgord

*'Cornaline' 2013, Domaine Hauvette Provence France*

∞

Brie de Meaux with truffle

*Bourgogne Oka 2015, Domaine Arlaud France*

∞

Valrhona chocolate fondant, white chocolate & truffle honey ice-cream

*2007 Rivesaltes Ambré, Chez Jau France*

∞

Coffee & petits fours

*£145 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*