

# The Chapel Bar

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Est. 1999

## Menu Selections

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## Canapés

*A platter of canapés consists of a minimum of 30 pieces of 1 type of canapé. We do not mix canapés on a platter due to allergies, religious beliefs and dietary requirements. There is a minimum order of 4 platters and if you order 10 or fewer platters you may select a maximum of 5 different types of canapé, if you order 11 or more platters you may have a maximum of 10 different types of canapé.*

*All pre-ordered food is subject to a service charge of 12.5%.*

### Vegetarian Canapés

*£60 per platter containing 30 pieces of one dish*

Goat's cheese and red onion marmalade tartlets

Roast vegetable crostini

Vine tomato and basil bruschetta

Greek salad spoons

Vegetable spring rolls

Butternut squash risotto spoons

Vegetable samosas and raita

Crumbed mushrooms and roast garlic mayonnaise

Taleggio stuffed arancini

Forest mushroom and thyme tartlets

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## Meat Canapés

*£65 per platter containing 30 pieces of one dish*

Peking duck pancakes

Parma ham, goat's cheese and pear

Chicken liver pate and onion jam crostini

Bang Bang chicken cups

Moroccan chicken kebabs

Lamb kofte and tzatziki

Sausage wrapped in bacon, honey mustard dressing

Vietnamese meatballs, sweet chili sauce

Pulled pork and slaw spoons

Chilli beef brisket spoons

Mini Yorkshire puddings with rare roast beef and horseradish

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## Fish Canapés

*£70 per platter containing 30 pieces of one dish*

Prawn tempura with a sweet chilli sauce

Smoked salmon and cream cheese blinis

Asian crab salad spoons

Sushi selection

Smoked mackerel pate crostini

Paprika prawn cocktail spoons

Fish goujons, tartar sauce

King prawn skewer

Artichoke and crab tartlets

Cod brandade crostini

Oriental salmon on cucumber

## Dessert Canapés

*£65 per platter containing 30 pieces of one dish*

Baklava

Chocolate dipped strawberries

Macaroons

Chocolate brownie and salt caramel

Profiteroles

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## Finger Food

*Min order of 20 for any one dish item*

Corn on the cob

*£2.00 each*

Mini beef burgers

Mini sweet potato and lentil burger, tomato salsa and lettuce (v)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

Four BBQ chicken wings

Roasted Mediterranean vegetables  
with pesto and mozzarella in ciabatta (v)

*£4.00 each*

Slow roasted lamb

*served with Greek salad in a wrap*

Mini fish n chips

*£5.00 each*

Two barbecue pork belly ribs

*£6.00 each*

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## Bowl Food and Sliders

*Min order of 25*

### Menu One

£20 per person

*Please select 4 bowls - This must be a maximum of 2 hot dishes  
Choose 5 bowls for £25 - This must be a maximum of 3 hot dishes  
Choose 6 bowls for £30 - This must be a maximum of 4 hot dishes*

### Cold

Giant couscous, roast balsamic vegetables, goat's cheese & rocket (V)

Lentil, chili-roast butternut squash & baby spinach salad (V)

Prawn cocktail

Salad of fine beans, shallots, walnuts and pecorino (V)

### Hot

Butternut squash tortellini with sage butter (V)

Wild mushroom risotto (V)

Vegetarian lasagna (V)

Prawns, mussels, squid, fregola, tomato and basil oil

Fish and chips, tartar sauce

Chicken, chorizo and chickpea stew

Sausage and mash, onion gravy

Beef burger slider

Pulled pork and slaw slider

Salt beef bagel

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## Dessert

Chocolate mousse, sesame brittle

Profiteroles, chocolate sauce

White chocolate cheesecake, biscuit crumb

Eton Mess

Chocolate brownie, ice cream and salted caramel sauce

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## Buffets

*Min order of 25*

### Menu One

£22 per person

Spanish style chicken and chorizo stew

Fish cakes

Pumpkin tortellini (V)

Sweet potato and paprika wedges

Green salad

### Menu Two

£27 per person

Slow roasted shoulder of lamb

Fish pie

Blue cheese and spinach macaroni (V)

Crispy roasted potatoes

Warm vegetable salad (V)

# The Chapel Bar

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## Menu Three

£39 per person

Roast beef sirloin and vine tomatoes

Whole steamed salmon

Spinach and ricotta cannelloni (V)

Roasted new potatoes

Warm butternut squash salad (V)

Rocket and radicchio

# The Chapel Bar

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## Barbecues

*Min order of 25*

### Menu One

£17 per person

Homemade beef burger

Sweet potato and lentil burger, tomato salsa and lettuce (v)

Cumberland sausage

American slaw

### Menu Two

£22 per person

Homemade beef burger

Sweet potato and lentil burger, tomato salsa and lettuce (v)

Marinated chicken kebab

Cumberland sausage

Italian potato salad

Leaf salad

# The Chapel Bar

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## Menu Three

£27 per person

Homemade beef burger

Sweet potato and lentil burger, tomato salsa and lettuce (v)

Marinated chicken kebab

Cumberland sausage

King prawn skewer

Italian potato salad

Greek salad

American slaw

# The Chapel Bar

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## Formal Dining

*Min order of 20*

### Menu One

£35 per person

*Please choose 2 dish options for each course*

(V) Roasted red pepper and tomato soup, goat's cheese crostini

(V) Char grilled vegetable salad and mozzarella

Mackerel pate, crisp bread and pickle

\*\*\*\*\*

Goat's cheese and Parma ham chicken supreme, mashed potato

Fish pie

(V) Pecorino and wild mushroom risotto

*(All main courses are served with seasonal vegetables)*

\*\*\*\*\*

Eton mess

Pear and hazelnut crumble

Chocolate brownie, ice cream and salted caramel

# The Chapel Bar

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## Menu Two

£40 per person

*Please choose 2 dish options for each course*

Moules marinière

(V) Wild mushroom and goat's cheese tartlet, rocket

Asian crispy duck salad

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Slow roasted rosemary and garlic lamb shoulder

Pan fried salmon fillets with lemon, dill & cherry tomatoes

(V) Pumpkin tortellini, sage butter, rocket leaves

*(All main courses are served with roast potatoes and seasonal vegetables)*

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Chocolate and hazelnut torte

Sticky toffee pudding

White chocolate cheesecake

# The Chapel Bar

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## Menu Three

£45 per person

*Please choose 2 dish options for each course*

(V) Butternut squash tortellini and sage butter

Crab tartlet, lambs lettuce

Chicken liver pate, brioche and chutney

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Pan-fried seabass, dauphinoise potatoes and roasted vine tomatoes

Roast sirloin and American fries, garlic butter

(V) Wild mushroom and spinach gnocchi pasticierra

*(All main courses are served with seasonal vegetables)*

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Vanilla panacotta and poached pear

Cheese board, biscuits and chutney

Chocolate fondant and chocolate ice cream