

The Chapel Bar

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 up to 10 platters you may select a maximum of 5 variations, if you order up to 20 platters you may have a maximum of 10 different items and if you order more than 20 platters you may have 10 different types of canapés.

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

Vegetarian Canapés

£50 per platter containing 30 pieces of one dish

Goat's cheese and red onion marmalade tartlets (M, E, G)

Roast vegetable crostini (E, G)

Vine tomato and basil bruschetta (E, G)

Greek salad spoons (M)

Vegetable spring rolls (G, C, MU)

Butternut squash risotto spoons (M, G)

Vegetable samosas and raita (M, E, G, MU)

Crumbed mushrooms and roast garlic mayonnaise (M, E, G)

Taleggio stuffed arancini (M, E, G)

Forest mushroom and thyme tartlets (M, E, G)

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Meat Canapés

£55 per platter containing 30 pieces of one dish

Peking duck pancakes (G, S, SS)

Parma ham, goat's cheese and pear (M)

Chicken liver pate and onion jam crostini (M, E, G)

Bang Bang chicken cups (SS, P)

Moroccan chicken kebabs

Lamb kofte and tzatziki (M)

Sausage wrapped in bacon, honey mustard dressing (MU)

Vietnamese meatballs and sweet chili sauce (F, SS)

Pulled pork and slaw spoons (C)

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Fish Canapés

£60 per platter containing 30 pieces of one dish

Smoked salmon and cream cheese blinis (F, M, G, E)

Asian crab salad spoons (SH, SS, C, F, S)

Sushi selection (F, SH, SS, S, C, MU)

Smoked mackerel pate crostini (F, M, E, G)

Prawn and iceberg wrappers (SH, E)

Fishcakes and tartar sauce (F, E, G)

King prawn skewer (SH, C, M)

Artichoke and crab tartlets (SH, E, G, M)

Cod brandade crostini (F, M, E, G)

Oriental salmon on cucumber (F, S, SS, M)

Dessert Canapés

£55 per platter containing 30 pieces of one dish

Baklava (M, E, G, P, N)

Chocolate dipped strawberries (M)

Macaroons (M, E, G, N)

Chocolate brownie and salt caramel (M, E, G, N)

Profiteroles (M, E, G)

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Bowl Food and Sliders

Menu One

£20 per person

*Please select 4 bowls - 2 hot and 2 cold or 2 desserts
Additional bowls are charged at £5 each*

Cold

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

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

Prawn cocktail (SH, E, M, C)

Salad of fine beans, shallots, walnuts and pecorino (N, M)

Hot

Butternut squash tortellini with sage butter (V) (G, M, E)

Wild mushroom risotto (V) (SU, C, MU)

Vegetarian lasagna (V) (G, M, E)

Prawns, mussels, squid, fregola, tomato and basil sauce. (G, SH)

Fish and chips, tartar sauce (G, M)

Chicken, chorizo and chickpea stew

Sausage and mash, onion gravy (G, M)

Beef burger slider (G, M, E)

Pulled pork and slaw slider (G, M, E)

Salt beef bagel (G, M, E, M)

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Dessert

Chocolate mousse, peanut brittle (G, M, P, N, SS)

Profiteroles, chocolate sauce (G, M)

White chocolate cheesecake, biscuit crumb (G, M, E)

Eton Mess (M, E)

Chocolate brownie, ice cream and salted caramel sauce (G, M, E, N)

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Buffets

Menu One

£18 per person

Spanish style chicken and chorizo stew

Fish cakes (G, M, E)

Roasted vegetable lasagna (V) (G, M, E)

Sweet potato and paprika wedges

Tomato and red onion salad

Menu Two

£25 per person

Slow Roasted shoulder of lamb

Fish pie (G, M, E)

Blue cheese and spinach macaroni (V) (G, M, E)

Crispy roasted potatoes

Warm vegetable salad

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Menu Three

£30 per person

Roast beef sirloin and vine tomatoes

Whole steamed salmon (SU)

Spinach and ricotta cannelloni (G, M, E)

Roasted new potatoes

Warm butternut squash salad

Rocket and radicchio

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Barbecues

Menu One

£15 per person

Homemade beef burger (G, M, E)

Cumberland sausage (G)

American slaw (C, M, E, MU)

Menu Two

£20 per person

Homemade beef burger (G, M, E)

Marinated chicken kebab

Cumberland sausage (G)

Italian potato salad (E)

Leaf salad

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Menu Three

£25 per person

Homemade beef burger (G, M, E)

Marinated chicken kebab

Cumberland sausage (G)

King prawn skewer (SH)

Italian potato salad (E)

Greek salad (M)

American slaw (C, M, E, MU)

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Formal Dining

Menu One

£30 per person

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

Char grilled vegetable salad and mozzarella (V) (M)

Mackerel pate, crisp bread and pickle (G, M, E)

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

Fish pie (M, E)

Pecorino and wild mushroom risotto (V) (M, SU, C, MU)

(All main courses are served with seasonal vegetables)

Eton mess (M, E)

Pear and hazelnut crumble (G, M)

Chocolate brownie, ice cream and salted caramel (G, M, E, N)

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Menu Two

£35 per person

Moules marinière (SU, SH, M)

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

Asian crispy duck salad (N, SS, P)

Slow roasted rosemary and garlic lamb shoulder (G, C, SU, MU)

Pan fried salmon fillets with lemon, dill & cherry tomatoes (SU)

Spinach and ricotta cannelloni (v) (G, M, E)

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

Chocolate and hazelnut torte (G, M, E, N)

Sticky toffee pudding (G, M, E)

White chocolate cheesecake (G, M, E, N)

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Menu Three

£45 per person

Butternut squash tortellini and sage butter (V) (G, M, E)

Crab tartlet, lambs lettuce (G, M, E, SH)

Chicken liver pate, brioche and chutney (G, M, E, SU)

Pan-fried seabass, dauphinoise potatoes and roasted vine tomatoes (M)

Roast sirloin and American fries, garlic butter (M)

Pumpkin and ricotta ravioli, sage butter and pine nuts (V) (G, M, E, N)

(All main courses are served with seasonal vegetables)

Vanilla panacotta and poached pear (M, E, SU)

Cheese board, biscuits and chutney (G, M, E, N, SU)

Chocolate fondant and chocolate ice cream (G, M, E, N)

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Allergens

Below is a list of allergens that are used in our kitchen. We have indicated which of these allergens are used in each dish with the appropriate letter next to the dish on the menu. Please be aware that all of these allergens are used in our kitchen and although the utmost is done to avoid cross contamination we cannot guarantee that traces may be found in other dishes.

C	Celery
E	Eggs
F	Fish
G	Gluten
L	Lupin
M	Milk
MU	Mustard
N	Nuts
P	Peanuts
S	Soya
SD	Sulphur Dioxide
SH	Shellfish
SS	Sesame Seeds