

The Chapel Bar

Est. 1999

Menu Selections

2021

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

(Vg) = Vegan
(V) = Vegetarian
(GF) - Gluten Free
(D) = Dairy free

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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.

Vegetarian/Vegan Canapés

£65 per platter containing 30 pieces of one dish

Goat's cheese and red onion marmalade tartlets

Tomato and basil Bruschetta on gluten free bread (VG)

Greek salad spoons (VG) (GF)

Butternut squash risotto spoons (V)

Vegetable samosas (Vg) and raita

Crumbed mushrooms (D) and roast garlic mayonnaise

Mozzarella arancini (V)

Forest mushroom and thyme tartlets (Vg)

Vegetable spring rolls (VG)

Gazpacho shots (VG) (GF)

Mediterranean vegetable crostini (VG) (GF)

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Meat Canapés

£70 per platter containing 30 pieces of one dish

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

Chicken liver pate and onion jam crostini

Bang Bang chicken spoons (GF)

Satay chicken skewers (D) (GF)

Lamb kofte (D) and tzatziki (GF)

Sausage wrapped in bacon, honey mustard dressing (D)

Vietnamese meatballs, sweet chili sauce (D) (GF)

Pulled pork and slaw spoons (GF)

Chilli beef brisket and slaw spoons

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Fish Canapés

£75 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 (GF)

Sushi selection

Smoked mackerel pate crostini

Fish goujons, tartar sauce

King prawn skewer (GF)

Artichoke and crab tartlets

Oriental salmon on cucumber (GF)

Dessert Canapés

£65 per platter containing 30 pieces of one dish

Baklava

Chocolate dipped strawberries (Gf)

Macaroons

Chocolate brownie and salt caramel

Profiteroles

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Finger Food

*Min order of 20 for any one dish item
Gluten free buns available with a surcharge of 50p each*

Corn on the cob
£2.50 each

Chunky chips
£3.00

Mini beef burgers

Sweet potato and quinoa burger (Vg)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

Four BBQ chicken wings (GF)

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

Roast mushroom skewers (VG)

Mini fish n chips

All £5.00 each

Dessert

Chocolate mousse, honeycomb crumb

Profiteroles, chocolate sauce

Tropical fruits, coconut yoghurt and almond (Vg)

Lemon Sorbet, berry coulis (Vg)

Eton Mess

Chocolate brownie, ice cream and salted caramel sauce

All £5.00 each

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Buffets

*Min order of 25 people for any one Buffet Menu
(Please select one menu only)*

Buffet Menu One

£25 per person

Spanish style chicken and chorizo stew with chickpeas and red onion

OR

Moroccan aubergine tagine, rose and pistachio (Vg)

Sweet potato and paprika wedges (Vg)

Green salad (Vg)

Buffet Menu Two

£30 per person

Slow roasted shoulder of lamb

OR

Cod fish cake, parsley sauce

OR

Spiced aubergine, pistachio and pomegranate (Vg)

Crispy roasted potatoes (Vg)

Warm vegetable salad (Vg)

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Buffet Menu Three

£39 per person

Fennel roasted belly of pork

OR

Whole steamed salmon

OR

Roast butternut Squash Wellington (Vg)

Roasted new potatoes (Vg)

Charred endive and walnut, blue cheese (Vg)

Warm vegetable salad (Vg)

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Barbecues

Min order of 25 people

Barbecues are not prepared outside and is done on a charcoal grill in our kitchen

BBQ Menu One

£19 per person

Homemade beef burger
[Sweet potato and quinoa burger (Vg)]

Cumberland sausage
[Vegan sausage (Vg)]

American slaw
[Baby gem, lemon dressing (Vg)]

BBQ Menu Two

£24 per person

Homemade beef burger
[Sweet potato and quinoa burger (Vg)]

Marinated chicken kebab
[Garlic Mushroom skewer (Vg)]

Cumberland sausage
[Vegan sausage (Vg)]

Italian potato salad
[Vegan potato salad]

Leaf salad (Vg)

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BBQ Menu Three

£30 per person

Homemade beef burger
[Sweet potato and quinoa burger (Vg)]

Marinated chicken kebab
[Garlic Mushroom skewer (Vg)]

Cumberland sausage
[Vegan sausage (Vg)]

King prawn skewer
[Mediterranean vegetable skewer]

Italian potato salad
[Vegan potato salad]

Greek salad
[Vegan Greek salad]

American slaw
[Baby gem, lemon dressing (Vg)]

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Formal Dining

Min order of 20 people

We can create a three course set menu at £35 per head from our resident Sicilian restaurant, Arenella. Please choose two dish options per course. Our Menu changes regularly dependent on seasonality – please see below for possible dishes.

STARTERS

Calamari fritti, lemon, garlic mayonnaise

Citrus marinated fennel, rocket, orange, pistachio (Vg) (G)

Arancini mozzarella, tomato sauce (V)

Steamed mussels, fregola, lemon

MAINS

Strozzapreti, cauliflower, saffron, pine nuts & currants, muddica (Vg)

Asparagus & garden pea risotto, ricotta (V) (G)

Lemon & ricotta ravioli, wild garlic (V)

Nduja tortelloni, red pesto

Wild mushroom & black truffle tortelloni, butter sauce, parmesan (V)

Lobster and crab tortelloni, arrabiata

Chicken Milanese, Mafalde pomodoro

Steak Tagliata, rocket & parmesan (G)

SIDE DISHES *(These can be added at £4.50 each)*

Roasted cauliflower, salted capers (Vg) (G)

Braised fennel (Vg) (G)

Wild rocket, shaved parmesan (G)

DESSERT

White chocolate and Campari cannoli

Tiramisu

Marsala poached pear, hazelnut praline (Vg) (G)

Mini chocolate hazelnut donuts, ice-cream

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