

# The Chapel Bar

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Est. 1999

## Menu Selections

2022

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

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

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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) (G)

Greek salad spoons (Vg) (G)

Butternut squash risotto spoons (V)

Vegetable samosas (Vg) and raita

Crumbed mushrooms and roast garlic mayonnaise

Mozzarella arancini (V)

Forest mushroom and thyme tartlets (V)

Vegetable spring rolls, sweet chilli (Vg)

Mediterranean vegetable crostini (Vg) (G)

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## Meat Canapés

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

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

Chicken liver pate and onion jam crostini

Bang Bang chicken spoons (G)

Spicy chicken skewers (D) (G)

Lamb kofte (D) and tzatziki (G)

Sausage wrapped in bacon, honey mustard dressing (D)

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

Pulled pork and slaw spoons (G)

Chilli beef brisket and slaw spoons (G)

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## Fish Canapés

*£75 per platter containing 30 pieces of one dish*

Prawn tempura, sweet chilli sauce

Smoked salmon and cream cheese blinis

Asian crab salad spoons (GF)

Sushi selection

Smoked mackerel pate crostini (GF)

Fish goujons, tartar sauce

King prawn skewer (GF) (D)

Artichoke and crab tartlets

Oriental salmon on cucumber (GF)

## Dessert Canapés

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

Chocolate tartlets (G)

Chocolate dipped strawberries (Vg) (G)

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 (G)  
*£3.50 each*

Chunky chips  
*£3.50*

Mini beef burgers

Sweet potato and quinoa burger (Vg)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

Four BBQ chicken wings (G)

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

Roast mushroom skewers (Vg) (G)

Mini fish n chips

*All £5.50 each*

## Desserts

Chocolate mousse, honeycomb crumb

Profiteroles, chocolate sauce

Tropical fruits, coconut yoghurt and almond (Vg) (G)

Lemon Sorbet, berry coulis (Vg) (G)

Eton Mess

Chocolate brownie, ice cream and salted caramel sauce

*All £5.50 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 (V)

Warm vegetable salad (Vg)

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# The Chapel Bar

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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

£22 per person

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

Cumberland sausage  
[Vegan sausage (Vg)]

American slaw (Vg)

### BBQ Menu Two

£26 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 (Vg)

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## BBQ Menu Three

£35 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 (Vg)

Greek salad  
[Vegan Greek salad]

American slaw (Vg)

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## Formal Dining

*Min order of 20 people*

We can create a three course set menu at £40 per head from our resident Sicilian restaurant, Arenella.

Please choose two dishes per course.

Our Menu changes regularly dependent on seasonality – please see below for possible dishes.

### Starters

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

Caponata, pine nuts, currants (Vg) (G)

Arancini mozzarella, tomato sauce (V)

Calamari fritti, lemon, garlic mayonnaise

Pancetta tortellini, chicken broth, parmesan

### Mains

Wild mushroom and spinach gnocchi (Vg) (G)

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

Lemon & Ricotta tortelloni, citrus butter (V)

Nduja tortelloni, red pesto

Chicken Milanese, Mafalde pomodoro, rocket

Roasted pork belly, chili & fennel, braised lentils and charred endives (G)

### Side Dishes *(These can be added at £4.50 each)*

Charred cauliflower, salted capers (Vg) (G)

Roasted skin-on new potatoes, garlic & rosemary (Vg) (G)

Wild rocket, shaved parmesan (G)

### Dessert

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

Lemon Sorbet, forest berry coulis (Vg) (G)

White chocolate and Campari cannoli

Tiramisu

Mini chocolate hazelnut donuts, ice-cream

*This is an example of our menu.*

*Dishes may be subject to change due to seasonal changes/supply issues*

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