

# The Chapel Bar

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Est. 1999

## Christmas 2023

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### Information brochure

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# The Chapel Bar

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## Minimum Spends

Minimum spend Sunday to Wednesday

**Saloon Bar** from £3 000

**Terrace Bar** from £2 000

Minimum spend Thursday to Saturday

**Saloon Bar** from £5 000

**Terrace Bar** from £2 800

This brochure contains a variety of menus to assist you in planning your event and also offers you a selection of packages to suit a variety of budgets.

In all events your party will have exclusive use of The Saloon, The Terrace Room or both for a lunch event from 11.00 or for an evening event until 03.00 with later closing times possible.

Each space has a fully stocked bar, separate toilets, professional sound system and undercover smoking area.

Please note that all pre ordered food and reception drinks would be subject to a 12.5% service charge and VAT.

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## Packages

### Number One

£30 per person\*

3 drinks per person (*prosecco/beer/house wine/single house spirit & mixer*)

4 Canapes

Complimentary Coat Check

### Number Two

£40 per person\*

Complimentary glass of prosecco

Canapé Menu 1 and Sweet Canapés

Complimentary 6 hour DJ set

Complimentary Coat Check

### Number Three

£55 per person\*

Complimentary glass of prosecco and two canapés on arrival

Plated Buffet Menu 1 OR Bowl Food Menu

Complimentary 6 hour DJ set

Complimentary Coat Check

### Number Four

£65 per person\*

Complimentary glass of prosecco and two canapés on arrival

*Sit Down Menu 1*

Complimentary 6 hour DJ set

Complimentary Coat Check

\* All Packages are subject to minimum 50 guests and excludes VAT and 12.5% service charge

# The Chapel Bar

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## Number Five

£110 per person\*

Complimentary glass of prosecco and two canapés on arrival

Any 8 canapés or any 1 plated buffet menu or Bowl Food or Sit Down Menu 1

Unlimited house beer (draught and bottled), house wine and soft drinks (5 hours maximum or an additional £16 per head for each additional hour of unlimited bar)

Complimentary 6 hour DJ set

Complimentary Coat Check

## Number Six

£125 per person\*

Complimentary glass of prosecco and two canapés on arrival

Any 1 canapé menu or any 1 plated buffet menu or Bowl Food or any 1 Sit Down Menu

Unlimited house spirits & mixers, selection of cocktails, house beer (draught and bottled), house wine and soft drinks (5 hours maximum or an additional £16 per head for each additional hour of unlimited bar)

Complimentary 6 hour DJ set

Complimentary Coat Check

The Chapel can also arrange entertainment for your event including:

DJs

Comedians

Magicians

Pickpocket artists

Musicians & Bands

Tribute acts

Karaoke

Party photo booths

Vodka Luge

Caricature artists

\* All Packages are subject to minimum 50 guests and excludes VAT and 12.5% service charge

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## Canapés

Priced individually  
(minimum order of 30 for any one canape dish)

### Cold

Tomato and basil bruschetta (VG) £2.00

Roasted Mediterranean vegetables crostini (VG) (GF) £1.80

Goat's cheese and caramelised red onion tartlets (V) £2.00

Fresh pear, Stilton and Parma ham spoons (GF) £2.20

Salmon pate on cucumber (GF) £2.20

Smoked salmon and cream cheese blinis, salmon roe £2.20

### Hot

Baked Stilton tartlets (V) £2.20

Brie and cranberry tartlets (V) £2.20

Mini jacket potatoes, sour cream and chives (V) £2.00

Vegetable samosas (VG) with raita dip (V)

Spiced carrot soup (VG) (GF) £2.00

Thai spring rolls, sweet chili dipping sauce (VG) £2.00

Lamb kofte, tzatziki (GF) £2.20

Sausages wrapped in bacon, honey mustard £2.20

Satay chicken skewers (GF) £2.20

Turkey meatballs, sage, parmesan with a cranberry dip (GF) £2.20

Prawn tempura £2.50

All prices are + VAT @ 20% and service charge @ 12.5%

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## Sweet Canapés

£3.50 each

*Minimum order 25 of any 1 canapé*

Macaroons (V)

Mini chocolate brownies, salted caramel (V)

Mince pies, brandy cream (V)

Christmas pudding with brandy cream (V)

Chocolate orange mousse, honeycomb (V) GF)

Vegan chocolate truffles (Vg) (GF)

All prices are + VAT @ 20% and service charge @ 12.5%

# The Chapel Bar

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## Bowl Food

### Menu One

£6.00 per bowl

Minimum order of 25 of any one dish

Minimum order of 10 for dish with \*

*Maximum selection of 6 different dishes*

#### Cold

Chili-roast butternut squash and chickpea salad, baby spinach (VG) (GF)\*

Spiced cauliflower rice salad, soaked raisin, pine nuts (VG) (GF)\*

Sicilian caponata, flat bread (VG) (GF)\*

Prawn cocktail

Asian crispy duck salad

#### Hot

Roast cauliflower, spiced lentils (VG) (GF)\*

Persian chickpea & aubergine stew, pistachio & rose (VG) (GF)\*

Butternut squash tortellini, parmesan (V)

Wild mushroom and spinach gnocchi (V)

Beef chilli, macaroni cheese

Fish and chips, tartar sauce

Sausage and mash, onion gravy

#### Dessert

Chocolate orange mousse, honeycomb crumb (V) (GF)

Madagascan vanilla ice cream, chocolate sauce, cranberry and nut crumble (V) (GF)

Christmas pudding with brandy cream (V)

Poached pear, coconut yoghurt and hazelnut (VG) (GF)

All prices are + VAT @ 20% and service charge @ 12.5%



# The Chapel Bar

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## Finger Food

£5.50 per item

Minimum order of 25 of any one dish

*We can make any burger/slider gluten free with gluten free bread extra 0.50p each*

American cheeseburger

Mini turkey burger with cranberry

BBQ pulled pork and slaw slider

Sweet potato and quinoa burger (Vg)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

BBQ chicken wings

Roasted Mediterranean vegetables  
and mozzarella ciabatta toastie (V)

All prices are + VAT @ 20% and service charge @ 12.5%

# The Chapel Bar

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## Buffets

### Menu One

£35 per person

*Minimum 30 guests*

Traditional roast turkey

OR

Slow roast pork belly and crackling

*(Choose a main meat dish)*

All served with

Pork and sage stuffing balls

Sausages wrapped in bacon

Rosemary roast potatoes

Winter greens

Persian chickpea & aubergine stew, pistachio & rose (VG) (GF)

Served with winter root vegetable salad (VG) (GF)

*Vegan and Gluten free dishes will served as ordered*

Christmas pudding with brandy cream (V)

Poached pear, raspberry sorbet and hazelnut (VG GF)

All prices are + VAT @ 20% and service charge @ 12.5%

# The Chapel Bar

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## Menu Two

£42 per person

*Minimum 30 guests*

Traditional roast turkey

OR

Slow roast pork belly and crackling

Steamed salmon with gremolata

All served with

Pork and sage stuffing balls

Sausages wrapped in bacon

Rosemary roast potatoes

Honey glazed parsnips

Winter greens

Persian chickpea & aubergine stew, pistachio & rose (VG) (GF)

Served with winter root vegetable salad (VG) (GF)

*Vegan and Gluten free dishes will served to order*

Chocolate orange mousse, praline

Christmas pudding with brandy cream

All prices are + VAT @ 20% and service charge @ 12.5%

# The Chapel Bar

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## Formal Dining

### Menu One

£45 per person

*Minimum 25 guests*

*Please choose 2 dish options for each course*

Spiced carrot soup (VG) (GF), parmesan crostini (V)

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

Potted salmon, sourdough toast and cornichons

\*\*\*\*\*

Traditional roast turkey  
with pork, sage and onion stuffing, sausages wrapped in bacon

Salmon with mussels, lemon and capers

Persian chickpea & aubergine stew, pistachio & rose (VG, GF)

Served with winter root vegetable salad (VG GF)

\*All dishes served with roast potatoes, honey glazed parsnips and winter greens

\*\*\*\*\*

Chocolate orange mousse, praline

Christmas pudding with brandy cream

Poached pear, coconut yoghurt and hazelnut (VG) (GF)

All prices are + VAT @ 20% and service charge @ 12.5%

# The Chapel Bar

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## Menu Two

£55 per person

*Minimum 25 guests*

*Please choose 2 dish options for each course*

Roast pumpkin soup with sage (GF) (VG), Parmesan crouton (V)

Smoked salmon parfait, Asian slaw, sourdough crisp

Crab and saffron tart, mixed leaves

\*\*\*\*\*

Traditional roast turkey with pork, sage and onion stuffing

Fillet of venison with wild mushroom jus

Tuscan fisherman's stew

Spiced squash and pistachio roast (VG) (GF)

\*All dishes served with roast potatoes, honey glazed parsnips and winter greens

\*\*\*\*\*

Chocolate fondant with chocolate ice cream

Christmas pudding with brandy cream

Poached pear, coconut yoghurt and hazelnut (VG) (GF)

Stilton, chutney served with crackers

All prices are + VAT @ 20% and service charge @ 12.5%