

The Chapel Bar

Est. 1999

Menu Selections

2024

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

Please inform us if you have any food allergies

Minimum order for event food is £300

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

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)
£4.00 each

Chunky chips
£4.00 portion

Mini beef burgers

Mini chicken burger with garlic mayonnaise

Sweet potato and quinoa burger (Vg)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

Mini fish n chips

Four BBQ chicken wings (G)

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

Roast mushroom skewers (Vg) (G)

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

£33 per person

Spanish style chicken and chorizo stew with chickpeas and red onion

Moroccan aubergine tagine, rose and pistachio (Vg)

Sweet potato and paprika wedges (Vg)

Green salad (Vg)

Buffet Menu Two

£38 per person

Slow roasted shoulder of lamb

OR

Cod fish cake, parsley sauce

Spiced aubergine, pistachio and pomegranate (Vg)

Crispy roasted potatoes (Vg)

Warm vegetable salad (Vg)

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Buffet Menu Three

£45 per person

Fennel roasted belly of pork

OR

Whole steamed salmon

Roast butternut Squash Wellington (Vg)

Roasted new potatoes (Vg)

Charred endive and walnut, blue cheese (V)

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

£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

Menu One

£45 per person

Please choose 2 dish options for each course

Moroccan spiced cauliflower soup, almonds (Vg) (G)

Char grilled vegetable salad and mozzarella (G)

Mackerel pate, crisp bread and pickle

Slow roasted rosemary and garlic lamb shoulder, roast potatoes

Salmon mackerel and haddock fish pie

Wild mushroom risotto (Vg) (G)

(All main courses are served with seasonal vegetables)

Eton mess (G)

Poached pear, coconut yoghurt, hazelnut (Vg) (G)

Chocolate brownie, ice cream and salted caramel Sundae

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Menu Two

£55 per person

Please choose 2 dish options for each course

Wild mushroom tartlet, rocket (Vg)

Crab tartlet, lambs lettuce

Chicken liver pate, brioche and chutney

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

Sirloin of beef and roasted potatoes (G)

Spiced lentils, whole roasted cauliflower (Vg) (G)

(All main courses are served with seasonal vegetables)

Vanilla panacotta, berry coulis (G)

Cheese board, biscuits and chutney

Cherry chocolate fudge torte, raspberry sorbet (Vg)

This is an example of our menu.

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

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