

The Chapel Bar

Est. 1999

Christmas 2026

Information brochure

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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 11am or for an evening event until 2am with later closing times possible.

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

Please note all prices include VAT

A discretionary service charge of 12.5% will be added to your final food order.

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All-inclusive 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

£39 per person*

2 Complimentary glass of prosecco OR 2 Bottled beers

3 Finger Food per person

Complimentary 5 hour DJ set

Complimentary Coat Check

Number Three

£65 per person*

4 Complimentary glass of prosecco OR 4 Bottled beers OR 4 House Sprit & Mixer

3 Finger Food per person

Complimentary 5 hour DJ set

Complimentary Coat Check

Number Four

£115 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 (4 hours maximum or an additional £16 per head for each additional hour of unlimited bar)

Complimentary 5 hour DJ set

Complimentary Coat Check

* All Packages are subject to minimum 30 guests and prices exclude a discretionary 12.5% service charge

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Number Five

£135 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 (4 hours maximum or an additional £16 per head for each additional hour of unlimited bar)

Complimentary 5 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 30 guests and prices exclude a discretionary 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) (GF) £2.00

Roasted Mediterranean vegetables crostini (VG) (GF) £2.00

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

Salmon pate on cucumber (GF) £2.20

Smoked salmon and cream cheese blinis £2.20

Hot

Baked Stilton tartlets (V) (GF) £2.00

Brie and cranberry tartlets (V) (GF) £2.00

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

Vegetable samosas (VG) with raita dip (V) £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

Sticky chicken skewers (GF) £2.20

Turkey meatballs, sage, parmesan with a cranberry dip £2.20

Prawn tempura £2.20

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Sweet Canapés

£3.95 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)

Bitter chocolate & salted caramel tartlet (Vg) (GF)

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Bowl Food

Menu One

£6.80 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, cream and hazelnut (VG) (GF)

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Finger Food

£5.95 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)

Mini fish and chips, tartar sauce

Crispy Chips (VG) (£5.00)

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Buffet

£35 per person (standing fork buffet)

£39 per person (fully seated buffet)

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

Roast pumpkin pithivier (VG) (GF)

Served with winter root vegetable salad (VG GF)

Vegan and Gluten free dishes will served as ordered

Add on desserts (+£8.50 each)

Christmas pudding with brandy cream (V)

Poached pear, cream and hazelnut (VG GF)

A discretionary 12.5% service charge will be added to your final food invoice

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Formal Dining

Menu One

£44 per person

Minimum 30 guests

Please choose 2 dish options for each course

Winter vegetable soup (VG) (GF), parmesan crostini (V)

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

Smoked salmon parfait, Pickled cucumber, sourdough crisp

Traditional roast turkey

with pork, sage and onion stuffing, sausages wrapped in bacon

Salmon with mussels, lemon and capers

**All dishes served with roast potatoes, carrots, maple glazed parsnips and winter greens (GF)*

Roast pumpkin pithivier (VG) (GF)

Served with winter root vegetable salad (VG GF)

Christmas apple, cranberry and mixed spice crumble with warm mascarpone

Christmas pudding with brandy cream

Chocolate ganache with cherry compote (VG) (GF)

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Menu Two

£59 per person

Minimum 30 guests

Please choose 2 dish options for each course

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

Potted salmon, sourdough crisp and cornichons

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

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

Spiced squash and pistachio roast, pomegranate (VG) (GF)

Served with winter root vegetable salad (VG GF)

Chocolate fondant with chocolate ice cream

Christmas pudding with brandy cream

Bitter chocolate slice with poached cherries and cream (VG) (GF)

Stilton, chutney served with crackers

A discretionary 12.5% service charge will be added to your final food invoice