



# the CHAPTER HOUSE

PUB, GRILLHOUSE & ROOMS

## function menu

### starters

Tomato and basil bruschetta (V/DF)

Pheasant terrine (GF)

*Melba toast and pickles*

King prawn and Crayfish cocktail (CGF)

*Baby gem lettuce, avocado and Marie rose sauce*

Wild mushrooms on toasted sourdough (V/CGF)

*Spinach and parmesan shavings*

Goats' cheese and roasted peppers (GF)

*Rocket salad with balsamic*

### mains

8oz Rump steak (served medium rare) (GF)

*Served with chunky chips and pepper sauce*

Juicy slow grilled pork ribs (GF, DF)

*Served with chunky chips and salad*

Pan-fried catch of the day (GF)

*Roasted new potatoes, green vegetables, capers, cherry tomatoes, olives and white wine sauce*

Cape Malay Chicken Curry (CGF)

*Tomato based curry with sambals, rice and pita bread*

Roast Vegetable Risotto(V/GF)

*Courgettes, peppers, mushrooms and green beans*

### DESSERTS

Sticky toffee pudding with vanilla ice cream

Belgian waffle, caramel ice cream, toffee sauce, toasted almond flakes

New Forest ice cream - vanilla, chocolate and strawberry

Chocolate and orange torte (GF, DF)

Monday to Thursday - 2 courses £26.95, 3 courses £32.95,

Friday and Saturday - 2 courses £28.95, 3 courses £34.95

Please note -

GF = Gluten free, CGF = Can be modified to be gluten free, DF = Dairy free

- We require a £ 5 deposit per person upon booking. • Minimum 10 people required for function menu.
- We require a pre-order for your function at least 5 days before the function emailed to us (unless otherwise arranged).
- When sending through the pre-order please ensure you have your guest names next to the menu items they have selected.
- Any changes or alterations must be communicated in writing via email to [info@thechapterhouseuk.com](mailto:info@thechapterhouseuk.com)
- A 10% service fee will be charged to your bill. • Please alert us to any allergies.