



the CHAPTER HOUSE

PUB, GRILLHOUSE & ROOMS

function menu

starters

Panfried wild mushrooms on sourdough toast (V)
with spinach and French comté cheese

Medley of prawn and crayfish cocktail
with avocado and marie rose sauce

Beetroot carpaccio (V/Ve)
with crumbed Isle of Wight blue cheese and toasted walnuts

Game terrine with pickled red onions
with a bread roll and green salad

Caprese salad (V/Ve)
tomato, mozzarella, basil pesto and a bread roll

mains

8oz Rump steak (served medium rare)
served with chunky chips, salad and pepper sauce

Juicy slow grilled pork ribs
served with chunky chips and salad

Pan-fried catch of the day
with new potatoes, sautéed vegetables and lemon butter sauce

Durban style chicken curry
tomato and onion curry served with savoury rice, sambals and a poppadoms

Spinach and ricotta tortellini (V/Ve)
in a creamy Napoli sauce with melted mozzarella and fresh basil

Sunday Roast (available Sunday lunchtimes only)
Your choice of beef, chicken or pork served with Yorkies, roast potatoes, parsnips, vegetables and gravy

DESSERTS

Sticky toffee pudding, vanilla ice cream
Chocolate Delice, whipped cream, fresh berries
Vanilla crème brûlée, coconut and lime shortbread
Lemon tart, vanilla ice cream, fresh berries
Trio of sorbets

monday-friday 2 COURSES £25.95 / 3 COURSES £31.95 per person
saturdays and sundays, 2 COURSES £26.95 / 3 COURSES £32.95

Please note -

- 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 (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
- A discretionary 10% service fee will be charged to your bill. • Please alert us to any allergies.