



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

Chocolate and orange torte (GF, DF)
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

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