



the CHAPTER HOUSE

PUB, GRILLHOUSE & ROOMS

FUNCTION MENU 2026

STARTERS

Tomato and basil bruschetta (V)
rocket and parmesan

Beef croquettes
bordelaise dipping sauce

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

Red lentil and roast butternut squash soup (VG)

MAIN COURSES

8oz Rump steak (served medium rare) (GF) ** £3 Supplement
chunky chips and pepper sauce

Juicy slow grilled pork ribs (GF, DF)
chunky chips and salad

Scottish salmon and dill beurre blanc
crushed baby potatoes and green vegetables

Trinchado
a spicy South African Portuguese braised beef dish,
served with warm bread and fries

Wild mushroom and lentil Wellington (Vg)
roast potatoes, vegetables and red wine sauce

DESSERTS

Sicilian lemon tart, vegan vanilla ice cream (GF, DF)

Sticky toffee pudding, 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 £27.95, 3 courses £33.95
Friday and Saturday - 2 courses £29.95, 3 courses £35.95*

Allergies & intolerances - before ordering please speak to our staff.

(V) = Suitable for vegetarians. (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

During busy times food can take up to 40 minutes. Tables are available for 2 hours unless otherwise agreed by management