



THE CHAPTER HOUSE

PUB, GRILLHOUSE & ROOMS

set menu 1

starters

Soup of the day (V/vegan)
served with crusty bread

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

Prawn and crayfish tail cocktail
with avocado and marie rose sauce

mains

Pan-fried sea bream
with tomato and herb salsa, new potatoes and sautéed green beans

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

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

DESSERTS

Sticky toffee pudding
with vanilla ice cream

Chocolate mousse
topped with fresh whipped cream

Crème brûlée
with homemade shortbread

2 COURSES £25.95 / £31.95 PER PERSON

Please note -

Items of the menu can be adjusted where necessary to suit your needs. (Prices may vary according to changes made.)

We require a £ 5 deposit per person upon booking.

We require a pre-order for your function at least 3 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.

Please choose one set menu only. 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. We do not accept split bills, one bill will be presented to the table.

We have a few different areas that may be suitable for your function, we suggest stopping by to view the areas and discuss any details.

Minimum 10 people required to order a set menu.



THE CHAPTER HOUSE

PUB, GRILLHOUSE & ROOMS

set menu 2

starters

Cheesy garlic ciabatta (V)

Beetroot carpaccio (V/vegan option available)

with crumbled Isle of Wight blue cheese and walnuts

Boerewors (South African farmer's sausage)

Served with polenta wedges (pap) and chakalaka

mains

Pan-fried catch of the day

with new potatoes, sautéed vegetables and lemon butter sauce

12 hours slow-cooked Featherblade of beef

served with creamy mash, sautéed kale and rich gravy

Roast vegetable and halloumi stack (V/vegan option available)

topped with a creamy Napoli sauce, melted mozzarella and fresh basil

DESSERTS

Lemon tart

with clotted cream and freshberries

Belgian waffle

topped with decadent toffee sauce and caramel ice cream

Eton Mess

with fresh berries, meringue and cream

2 COURSES £23.95 / £29.95 PER PERSON

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