



# 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](mailto: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.



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## 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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