The Chapel Bar

Est. 1999

Menu Selections

2025

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(Vg) = Vegan(V) = Vegetarian(G) - Gluten Free(D) - Dairy Free

Please inform us if you have any food allergies

Minimum order for event food is £300

All pre-ordered food is subject to a discretionary service charge of 12.5%.



Canapés

A platter of canapés consists of a minimum of 30 pieces of 1 type of canapé. We do not mix canapés on a platter due to allergies, religious beliefs and dietary requirements. There is a minimum order of 4 platters and if you order 10 or fewer platters you may select a maximum of 5 different types of canapé, if you order 11 or more platters you may have a maximum of 10 different types of canapé.

Vegetarian/Vegan Canapés

£59 per platter containing 30 pieces of one dish

Goat's cheese and red onion marmalade tartlets

Tomato and basil Bruschetta on gluten free bread (Vg) (G)

Greek salad spoons (Vg) (G)

Butternut squash risotto spoons (V)

Vegetable samosas (Vg) and raita

Crumbed mushrooms and roast garlic mayonnaise

Forest mushroom and thyme tartlets (V)

Vegetable spring rolls, sweet chilli (Vg)

Mediterranean vegetable crostini (Vg) (G)



Meat Canapés

£65 per platter containing 30 pieces of one dish

Parma ham, goat's cheese and pear (G)

Chicken liver pate and onion jam crostini

Bang Bang chicken spoons (G)

Spicy chicken skewers (D) (G)

Lamb kofte (D) and tzatziki (G)

Sausage wrapped in bacon, honey mustard dressing (D)

Vietnamese meatballs, sweet chili sauce (D) (G)

Pulled pork and slaw spoons (G)

Chilli beef brisket and slaw spoons (G)



Fish Canapés

£69 per platter containing 30 pieces of one dish

Prawn tempura, sweet chilli sauce

Smoked salmon and cream cheese blinis

Asian crab salad spoons (GF)

Sushi selection

Smoked mackerel pate crostini (GF)

Fish goujons, tartar sauce

King prawn skewer (GF) (D)

Oriental salmon on cucumber (GF)

Dessert Canapés

£59 per platter containing 30 pieces of one dish

Chocolate tartlets (G)

Chocolate dipped strawberries (Vg) (G)

Macaroons

Chocolate brownie and salt caramel

Profiteroles



Finger Food

Min order of 20 for any one dish item Gluten free buns available with a surcharge of 50p each

Mini beef burgers

Mini chicken burger with garlic mayonnaise

Sweet potato and quinoa burger (Vg)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

Mini fish n chips

Four BBQ chicken wings (G)

Roasted Mediterranean vegetables with pesto and mozzarella in ciabatta (V)

All £5.95 each

Roast mushroom skewers (Vg) (G)

Corn on the cob (G)

Crispy chips

All £4.95 each

Smoked salmon bagels and cream cheese £8 each

Salt beef bagels with gherkins and English mustard £10 each



Finger Food

Desserts

Chocolate mousse, honeycomb crumb

Profiteroles, chocolate sauce

Tropical fruits, coconut yoghurt and almond (Vg) (G)

Lemon Sorbet, berry coulis (Vg) (G)

Eton Mess

Chocolate brownie, ice cream and salted caramel sauce

All £5.95 each



Pizza

12" pizza

Margherita Pizza (v)

Classic Italian pizza with mozzarella, tomato

Prosciutto & Funghi *Ham & Mushroom*

Pepperoni Pizza

Classic made with a Neapolitan picante pepperoni

Hawaiian Pizza Tomato, mozzarella, ham & pineapple

£18 each

Vegan Pizza Chargrilled peppers, sautéed mushrooms, smokyrisella, baby spinach

£19 each

Gluten Free Pizza
Tomato Sauce, Mozzarella and Oregano

£20 each



Buffets

Min order of 25 people for any one Buffet Menu (Please select one menu only)

Buffet Menu one

£35 per person

Or

Pork Shoulder with crispy crackling

(You must select one dish above)

Cauliflower steak with garlic, lemon, caper dressing (Vg)

Crispy roasted potatoes (Vg)

Warm vegetable salad (Vg)

Buffet Menu Two

£38 per person

Fennel roasted belly of pork

OR

Cod fish cake, parsley sauce

(You must select one dish above or 50/50)

Cauliflower steak with garlic, lemon, caper dressing (Vg)

Crispy roasted potatoes (Vg)

Green salad W Cesar dressing

Warm vegetable salad (Vg)



Buffet Menu Three

£45 per person

Slow roasted shoulder of lamb, garlic, rosemary
OR
Fresh Salmon Fillet W Salsa Verde
(You must select one dish above or 50/50)

Roast butternut Squash Wellington (Vg)

Roasted new potatoes (Vg)

Charred endive and walnut, blue cheese (V)

Warm vegetable salad (Vg)



Barbecues

Min order of 25 people Barbecues are not prepared outside and is done on a charcoal grill in our kitchen

BBQ Menu One

£19 per person

Homemade beef burger

[Sweet potato and quinoa burger (Vg)]

Cumberland sausage [Vegan sausage (Vg)]

American slaw (Vg)

BBQ Menu Two

£25 per person

Homemade beef burger [Sweet potato and quinoa burger (Vg)]

Marinated chicken kebab [Garlic Mushroom skewer (Vg)]

Cumberland sausage [Vegan sausage (Vg)]

Italian potato salad (Vg)



BBQ Menu Three

£33 per person

Homemade beef burger [Sweet potato and quinoa burger (Vg)]

Marinated chicken kebab [Garlic Mushroom skewer (Vg)]

Cumberland sausage [Vegan sausage (Vg)]

King prawn skewer
[Mediterranean vegetable skewer]

Italian potato salad (Vg)

Greek salad [Vegan Greek salad]

American slaw (Vg)



Formal Dining

Min order of 20 people

Menu One

£39 per person

Please choose 2 dish options for each course

Butternut squash soup with toasted almonds (Vg) (G)

Char grilled vegetable salad and mozzarella (G) (V)

Pork & sage terrine, crisp bread and pickle

Slow roasted lemon-rosemary and garlic chicken, roast potatoes, and honey glazed carrots

Mussels marinière- garlic bread

Gnocchi with pomodoro and basil sauce (Vg) (G)

Eton mess (G)

Poached pear, coconut yoghurt, hazelnut (Vg) (G)

Chocolate brownie, ice cream and salted caramel Sundae



Menu Two

£45 per person Please choose 2 dish options for each course

Burrata & pesto with cherry toms, focaccia (V)

Wild boar tortellini pomodoro

Butternut squash soup with toasted almonds (Vg) (G)

Roasted cod with salsa Verde and cannellini bean stew

Sirloin of beef and roasted potatoes with green beans (G)

Roasted cauliflower steaks with basmati jeweled rice salad, crispy onions and pomegranate (Vg) (G)

Vanilla panacotta, berry coulis (G)

Cheese board, biscuits and chutney

Cherry chocolate fudge torte, raspberry sorbet (Vg)

This is an example of our menu.

Dishes may be subject to change due to seasonal changes/supply issues

All pre-ordered food is subject to a discretionary service charge of 12.5%.



Children's Menu

(for ages 2 - 12)

Fish and Chips £10

Chicken goujons and chips £10

Pasta and tomato sauce £10

Pizza napolitana *£12*

Add peas or broccoli £4

Chocolate brownie sundae £5.95



Cakes & Cupcakes

We make cakes and cupcakes to order.

Our cupcakes are £5 each and cakes start from £80 to feed 12 people or a double layered cake for 24 people is £160.

We can make cakes in increments of 12 and each additional cake will be £80.

We can provide a layered round cake with either buttercream or ganache frosting with the following flavour options:

- 1. Chocolate cake with dark chocolate ganache, salted caramel
 - 2. Vanilla cake with buttercream frosting pistachio
 - 3. Carrot cake with cream cheese frosting, rose petal