

Starters

Tomato and basil bruschetta (V)

rocket and parmesan

Pork belly bites and sea salt crackling (GF)

horseradish sauce and jalapeno

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

Mini mezze (V/DF)

hummus, babaganoush, olives, dolmadas, pita bread

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

Seared fillet of hake with lobster sauce (GF)

roast new potatoes and green vegetables

Trinchado

a South African Portuguese braised beef dish, with onions, red chilli peppers, garlic, beef stock, red wine, olives, served with warm bread and fries

Vegetable linguine with rocket and parmesan (V)

mushroom, cherry tomato, basil, garlic, courgette

Desserts

Sicilian lemon tart, vegan vanilla ice cream (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 £27.95, 3 courses £33.95, Friday and Saturday - 2 courses £29.95, 3 courses £35.95

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.