



## Kings Chapel Function Menus

### Canapé Selection

**£3 each or £14.50pp for a choice of six**

#### Cold Canapés

*Avocado and cucumber sushi*

*Goats cheese and roast vegetable mini quiche*

*Smoked salmon and chive cream cheese roulade*

*Smoked salmon mousse on a pastry spoon*

*Tuna tartare with chilli and ginger lime*

#### Warm Canapés

*Ham hock roulade with apricot chutney*

*Goat cheese and sweet potato spring rolls*

*Spicy mixed vegetable bhajis with mint yoghurt*

*Mushroom arancini*

*Homemade pork and sage sausage rolls*

*Garlic and herb chicken skewers*

*Mini roast beef profiterole with horseradish*

*Chorizo and queen scallop skewers*

*Chilli & coriander prawns*

*Haggis bon-bon*

*Black pudding bon-bon*

#### Sweet Canapés

*Macaroons      Mini scones with cream and jam*

*Spiced watermelon and pineapple skewers      Cookies and mil*



### **Private Dining Menu 1**

**£28 per person**

Beef tomato and mozzarella salad with basil oil  
Poached salmon rilletes, caviar crème fraiche  
Warm goats cheese, beetroot carpaccio and candied walnuts, truffle dressing

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Pork cutlet, confit garlic mash, seasonal vegetables, peppercorn sauce  
Roasted plaice fillets sautéed new potatoes, seasonal vegetables, lemon butter sauce  
Nut Wellington with vegetarian gravy seasonal vegetables, lemon butter sauce

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Tiramisu with berry compote  
Apple crumble tart with vanilla ice cream butterscotch sauce  
Sticky toffee pudding vanilla ice cream, caramel sauce

### **Private Dining Menu 2**

**£35 per person**

Roast garlic and carrot soup  
Salmon three ways, beetroot cured salmon salmon mousse and whisky smoked salmon  
Chicken liver pate, red onion chutney  
Toasted brioche. Mixed leaves

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Rump of lamb, cream of spinach, buttered potatoe fondant,seasonal vegetables, red wine jus  
Hake fillet, parmentier potatoes,seasonal vegetables , saffron and mussel cream.  
Roast pepper filled with braised lentils topped with halloumi cheese, seasonal  
vegetables parmentier potatoes

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Rich chocolate tart with clotted cream  
Banoffie pie with caramelized bananas and chantilly cream  
Orange and white chocolate brioche bread and butter pudding, crème Anglaise



## Children's Menu

**£13.50 for 2 courses**

**£18.50 for 3 courses**

This menu is designed for smaller children. Please choose one from each of the sections below for a plated dinner or two from each if you are selecting items for a buffet. If your child will only eat specific items arranged in a specific way and definitely NOT touching each other, please let us know and we will endeavor to make them happy!

### **Starters**

*Carrot batons, mini sausages and tomato sauce*

*Garlic bread*

*Creamy tomato soup*

### **Main Courses**

*Penne pasta and cheese sauce*

*Freshly bread-crumbed chicken breast pieces with barbecue dip*

*Mini cottage pies*

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*All served with steamed broccoli and carrots*

### **Desserts**

*Fresh fruit salad*

*Fruit jelly & ice cream*

*Vanilla ice cream with butterscotch sauce*



## **Buffet Options**

### **Assorted Finger Buffet**

**£20pp (plus supplements, if applicable)**

**Assorted finger sandwiches – please select four of the following fillings**

*Ham and mustard, Cucumber and cream cheese, Cheddar and pickle*

*Tuna mayonnaise, Beef and horseradish, Egg mayonnaise*

**A selection of salads – please select two of the following (additional salads £3.50pp)**

*New potato and red onion salad*

*Mixed garden salad*

*Pasta pesto with roast vegetables*

*Bulgur wheat and nut salad*

*Tomato feta and black olive*

*Vegetarian Caesar*

*Spicy coleslaw*

**Cold items - please select one of the following (additional items £3.50pp)**

*Platter of assorted charcuterie with pickles*

*Crudités with hummus*

*Marinated vegetables*

**Warm items - please select one of the following (additional items £3.50pp)**

*Sausage rolls    Vegetarian 'sausage' rolls with cheddar and onion*

*Selection of vegetarian quiches*

*Spicy vegetable bhajis*

*Breaded mushrooms*

*Tandoori chicken skewers*

*Salmon teriyaki skewers*

**Extras - please select one of the following (additional items £2pp)**

*Bowls of kettle crisps*

*Roast potatoes*

*Bowls of chips*

**Sweet items - please select one bowl of the following (additional items £3pp)**

*Mango cheesecake*

*Chocolate mousse*

*Chocolate profiteroles*

*Platters of sliced fresh fruits*



### **BBQ Menu**

£35pp (plus supplement if applicable)

**Please select 3 of the following items (additional items £4pp)**

<b>From The Sea</b>	<b>From The Land</b>	<b>From The Earth</b>
Salmon en papillate with lime and ginger	Speciality sausages – Cumberland ring sausage, chicken lemon and thyme sausage. Pork and sage sausages	Lemon and garlic vegetables kebabs
Trout fillet an papillate with white wine and garlic	Beef burgers, lamb and chilli burgers, pork and chorizo burgers.	Halloumi and cherry tomato skewers
Whole baked mackerel with lemon and fennel	Marinated beef and vegetables kebabs Chicken kebabs with apricot and onion Pork fillet, pepper, pineapple spiced kebabs	Grilled Portobello mushrooms with blue cheese
Tuna steaks with chilli and ginger		Veggie burger
Grilled lemon and ginger sword fish	Cornfed chicken supreme with lemon and garlic Grilled steaks minute beef steaks Grilled pork cutlets	
Tiger prawn skewers with garlic and chilli	Lamb chops with a minted yoghurt marinade	

**Please select 3 of the following salads (additional salads £3.50pp)**

Tomato, rocket, olive and feta salad with basil dressing  
Cucumber and yoghurt  
New potato and red onion mustard salad  
Mixed garden salad  
Chicory with tomato onion salsa  
Pasta pesto and roast Mediterranean vegetables  
Bulgar wheat, mixed nut and dried fruit salad.  
Beef tomato and mozzarella salad  
Pineapple and carrot salad  
Waldorf salad  
Vegetarian Caesar salad  
Spicy coleslaw

### **Extra hot items ( 3.00 pp)**

Baked potatoes with garlic and herb cream cheese  
Grilled buttered sweet corn



### **Champagne Afternoon tea**

£35.00 per person, minimum numbers of 80 required

*A pot of tea served with scones, clotted cream and jam,  
Lemon drizzle cake, carrot cake and chocolate brownies*

*A selection of finger sandwiches*

*Warm sausage rolls, vegetable quiche*

*Accompanied by a glass of our house Champagne.*

### **Hog Roast**

**£20pp**

*Our hog roast is served with bread rolls, crackling, stuffing, and apple sauce*

#### **Accompaniments - £3.50pp per item:**

*Potato and red onion salad*

*Mixed garden salad*

*Pasta pesto with roast vegetables*

*Bulgur wheat and nut salad*

*Tomato feta and black olive*

*Vegetarian Caesar*

*Spicy coleslaw*

*Baked potatoes with garlic and herb crème fraiche (£3.5 sup)*

*Buttered grilled sweetcorn (£3.50 sup)*

#### **Hog Roast Vegetarian Alternatives**

*Garlic and herb vegetable kebabs*

*Quinoa burger*

*Field mushroom and goats cheese*

*Spicy bean burger*



### **Bacon Butties & Condiments**

**£8.00pp**

### **Outdoor Giant Paella**

**£15.00pp**

### **Outdoor Stone Pizza Oven**

**£15.00pp**

### **Beer battered Fish & chip cones**

**£10.00 pp**