



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

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)

From The Sea	From The Land	From The Earth
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