

## **FUNCTION MENUS 2012**

Please find to follow the choice of menus available in our private dining room. We are delighted to say that we can now offer a choice of three starters, three main courses and three desserts, these will need to be pre-chosen and we will need to know final quantities of each dish at least 7 working days prior to your function.

Once you have made your three choices, then please let us know and we will prepare a spreadsheet for you. Each of your guests will need to let you know which of the three starters, three main courses and three desserts they have chosen, and we will need the spreadsheet to be returned to us so we know the name of each person and their choices.

You will see each dish has a price next to it – to work out the cost of your meal please add up the price of your chosen dishes. You can enjoy a three course dinner from just £26.45 per person (depending on dishes selected). Coffee & petit fours are served after dessert.

Should you have any special requirements or allergies, please inform us and we will make the necessary alterations.

If children are among the guests half sized portions of the dishes you select for your event are available at half the adult price, or we can offer a separate children's menu of melon & green grapes, chicken breast & potato purée and vanilla ice cream for dessert at £13.50 per child. This is only available for children up to 12 years of age.

We also enclose a canapés list should you wish to have canapés prior to your three- course meal. We recommend four canapés per person – two hot and two cold.

We can also offer a bespoke menu; Andrew McLeish can write a special menu specifically for your function, and we can also recommend matching wines if required.

In order to secure your reservation, please complete the enclosed booking form and return it, together with the appropriate deposit within two weeks. We will send you written confirmation on receipt.

*Please note that we reserve the right to cancel your reservation if the necessary forms and deposit are not paid within this time.*

If you find that for any reason you cannot return your booking form and deposit within the two weeks, please let us know whether you would like us to continue holding the room and we will try our utmost to accommodate you.

There is no room hire charge for parties of twenty or more, dining from a three-course menu. For parties of 15 – 19 there is a £100 room hire fee. The maximum number of guests is 55.

The room is available from 12pm – 5.00pm for a lunchtime booking and 6.30pm – midnight for an evening booking. Should you wish to book the room outside of these hours, please call us to see if it is possible and what the appropriate fee will be. For table plan layouts and other helpful tips, you may wish to visit our website [www.chaptersrestaurants.com](http://www.chaptersrestaurants.com) and click on private dining.

## Function Menus 2012

**A three course menu starts from just £26.45\* per person. (\*depending on menu selected)  
Please choose three starters, three main courses (including vegetarian option) and three desserts from the list below. These will need to be pre-chosen and we will need to know final quantities of each dish at least 7 working days prior to your function.**

**Please note all menus include coffee & petit fours.**

### STARTERS

#### **Soups**

Butternut Pumpkin Soup With Vanilla (V) **£5.50**

•  
Velouté Of Spring Peas (V) **£5.50**

•  
Vine Tomato Soup With Basil Oil (V) **£5.50**

#### **Cold**

Treacle Cured Loch Duart Salmon, With Leeks, Beetroot, Coriander & Lemon Mayonnaise **£7.95**

•  
Assiette of Smoked Salmon **£8.95**  
(Smoked Salmon Tartar, Smoked Salmon Rilette, Bitter Leaves & Lemon Dressing)

•  
Pressed Terrine of Ham Hock & Black Pudding With Shitake Mushrooms, Apple Purée & Truffle Mayonnaise **£7.50**

•  
Pressed Terrine of Foie Gras & Smoked Duck With Prune Purée & Toasted Fruit Bread **£10.50**  
**(Minimum 10 people)**

•  
Salad of Goat's Curd, With Apples, Walnuts, Crisp Vegetables & a Honey & Thyme Dressing (V) **£7.50**

#### **Hot**

Risotto of Wild Mushrooms With Parmesan & Crème Fraîche (V) **£7.95**

•  
Risotto of Butternut Squash & Chorizo With Soft Herbs, Parmesan & Crème Fraîche **£6.95**

•  
Deep Fried Fish Cake With Tartar Sauce & Baby Leaf Salad **£7.50**

•  
Raviolo Of Free Range Chicken & Mushrooms, Shallot Lyonnaise & Chicken Jus **£8.50**

•  
Ham Hock Croquant With Roast Fig, Fig Purée & Bitter Leaves **£7.50**

•  
Warm Buttered English Asparagus With Poached Hens Egg, Baby Leaves & Hollandaise Sauce (V) **£7.95**  
(Mid April – End of May)

•  
Wild Rabbit Pie With Pancetta, Puff Pastry & Butternut Purée **£7.00**

## **MAIN COURSES**

### **Fish**

Steamed Black Bream With Hazelnut Spätzle, Roast Leeks & Hazelnut Emulsion & Pickled Shimeji Mushrooms **£15.95**

•  
Roast Loch Duart Salmon With Puy Lentils, Pancetta, Salsa Verde & Red Wine Sauce **£17.95**

•  
Pan Fried Line Caught Sea Bass With Roasted Cauliflower, Cauliflower Purée, Jerusalem Artichokes, Bitter Leaves & A Balsamic Reduction **£22.95**

•  
Poached Skate Wing With Crushed Ratte Potatoes, Bok Choy, Capers & a Caper Raisin Purée **£18.50**

### **Meat**

Roast Breast of Free Range Chicken With Étuvée Of Leeks, Pithivier of Wild Mushrooms & A Lentil & Mushroom Jus **£17.95**

•  
Braised Belly of Gloucester Old Spot Pork With Celeriac Remoulade & a Ragout of Gnocchi, Artichokes, Baby Leaves & Pork Jus **£17.95**

•  
Braised Lamb Shank With Braised Red Cabbage, Potato Purée & Lamb Jus **£18.50**

•  
Roast Fillet of Scotch Beef With Potato Purée, Mushrooms, Pancetta, Baby Onions & Red Wine Sauce **£26.50**

•  
Josper Roast Rump of Lamb With Potato Fondant & Sautéed Spinach - **£24.00**

•  
Confit of Duck Leg With Crushed Celeriac, Chestnuts, Bok Choy & Pommery Mustard Sauce **£17.95**

### **Vegetarian**

Pithivier of Wild Mushrooms With a Ragout of Artichokes, Celeriac Purée and a Cep Mushroom Sauce (V) **£14.95**

•  
Shallot Tatin With Roast Cauliflower, Cauliflower Purée, Roast Treviso, Cauliflower Beignet & Balsamic Reduction (V) **£14.50**

•  
Roast Potato Gnocchi With Gorgonzola Cheese, Chestnuts, Chicory & Rocket Salad (V) **£14.50**

•  
Steamed English Asparagus With a Warm Potato & Truffle Salad (V) **£14.50**  
(Mid April – End of May)

## **CHEESE & DESSERT**

### **Cheese**

Platter of Cheese For 8-10 People **£55.00** (not available as a dessert alternative, must be served to an entire table)

### **Desserts**

Individual Cheese Plate Selection **£9.00**

- Chilled Gianduja Chocolate Parfait With Banana & Citrus Sorbet **£7.50**
- Baked Vanilla Cheesecake With Tartar Of Exotic Fruits, Apricot & Yogurt Sorbet **£7.50**
- Fresh Raspberry & Coconut Tart With Praline & Lemon Cream **£7.50**
- Peanut Butter Parfait With Blackcurrant Jam and Sour Cherry Sorbet **£7.50**
- Burnt Marshmallow With Black Cherry & Kirsh Soup **£5.00**
- Palet d'Or of Valrhona Caramel Chocolate, Basil Cream and Passion Fruit Sorbet **£7.50**
- Set Mango Cream With Pistachio Crumble, Mango & Golden Lime Sorbet **£7.50**

Coffee & Petit Fours will be served after dessert