

FUNCTION MENUS 2011

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 £24.95 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 – 5.30pm 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 and click on private dining.

Function Menus 2011

A three course menu starts from just £24.95* 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) **£4.50**

•

Leek & Potato Soup With White Truffle Oil (V) **£4.60**

•

Vine Tomato Soup With Basil Oil (V) **£4.60**

Cold

Gravalax of Loch Duart Salmon, Pommery Mustard, Dill & Marinated Beetroot **£7.10**

•

Assiette of Smoked Salmon **£7.70**

(Smoked Salmon Tartar, Smoked Salmon Brandade, Smoked Salmon Soup)

•

Pressed Terrine of Ham Hock With Shitake Mushrooms, Apple Puree & Truffle Mayonnaise **£6.70**

•

Pressed Terrine of Foie Gras and Chicken With Quince Jelly, Baby Leaves & Toasted Brioche **£10.10**
(Minimum 18 people)

•

Salad of Goat's Cheese, Marinated Beetroot, Apples and Pine Nuts With a Honey & Thyme Dressing (V)
£ 6.70

Hot

Risotto of Wild Mushrooms With Parmesan & Crème Fraiche (V) **£6.70**

•

Risotto of Soft Herbs With St Maure Goats Cheese (V) **£6.70**

•

Deep Fried Fish Cake With Tartar Sauce & Baby Leaf Salad **£6.70**

•

Lobster Raviolo With Spiced White Cabbage & a Lobster Cognac Sauce **£10.20**

•

Warm Fig Tatin With a Port Reduction, Goat's Cheese & Rocket Salad **£7.10**

•

Poached Hens Egg With Pickled Mushrooms Toasted Brioche & Hollandaise Sauce (V) **£6.70**

MAIN COURSES

Fish

Pan-Fried Black Bream With Crushed New Potatoes & a Saffron and Mussel Boride **£14.50**

•

Roast Loch Duart Salmon With Potato Puree, Green Beans & Red Wine Sauce **£17.40**

•

Pan-Fried Line Caught Sea Bass With White Onion Puree and a Ragout of Artichokes & Wild Mushrooms **£22.00**

•

Roast Skate Wing With Tomato, Chorizo and New Potatoes & a Caper Lemon Butter **£17.90**

Meat

Roast Breast of Free Range Chicken With Choux Croute, Pithivier of Roast Pumpkin & Lentil Jus **£16.90**

•

Braised Belly of Rhug Estate Organic Pork With Potato Purée and a Ragout of Chestnuts Bok Choy & Cepes Mushrooms With Pork Jus **£17.40**

•

Braised Lamb Shank With Braised Red Cabbage, Potato Purée & Lamb Jus **£17.90**

•

Roast Filet of Charollais Beef Rossini With Pickled Mushrooms, Roast Foie Gras & Truffle Jus **£25.50**

•

Roast Rack of Lamb With Gratin Potatoes, Ratatouille & Lamb Jus - **market price**

•

Confit of Duck Leg With a Cassoulet of Tarbais Beans, Toulouse Sausage & Confit Orange **£17.40**

Vegetarian

Pithivier of Wild Mushrooms With a Ragout of Artichokes, White Onion Purée and a Cep Mushroom Sauce (V) **£13.80**

•

Roscoff Onion Tatin With Celeriac Purée, Roasted Root Vegetables & Parmesan Emulsion (V) **£13.80**

•

Roast Potato Gnocchi With Gorgonzola Cheese, Chestnuts, Chicory & Rocket Salad (V) **£13.80**

•

Taglietelle of Truffle With Asparagus, Peas, Parmesan & Watercress Salad (V) **£13.80**

CHEESE & DESSERT

Cheese

Platter of Cheese For 8-10 People **£48.60**

Desserts

Hot Valrhona Chocolate Fondant With Vanilla Ice-Cream **£ 7.70**

•

Glazed White Chocolate Crème Brulee **£5.95**

•

Vanilla Pannacotta With a Salad of Raspberries **£6.70**

•

Baked Cheesecake With Pineapple Carpaccio & Lime Sorbet **£6.70**

•

Iced Peanut Parfait With Vanilla Shortbread & Raspberry Sorbet **£6.70**

•

Warm Bread and Butter Pudding With Vanilla Ice-Cream **£6.70**

•

Fresh Fruit Salad With Lemongrass & Lime Sorbet **£6.70**

Coffee & Petit Fours will be served after dessert