



# CHRISTMAS AT THE CHAPEL MARKET TAVERN 2025

PRIVATE HIRE AVAILABLE  
LARGE GROUPS WELCOME

# Festive Menu

## Christmas

Our three course set festive menu is available throughout November,  
December & January for groups between 10 & 80 people  
Booking & pre-ordering is required

*Three courses*  
*£43 per person*

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### STARTERS

Smoked salmon & watercress filo tart, lemon & dill cream cheese, fennel shavings  
Fig & feta cheese salad, blackberries, pomegranate, balsamic & maple syrup dressing V / GF (VG possible)  
Twice baked stilton soufflé, baby spinach, red wine & cinnamon poached pears v  
Antipasti wreath of salami, prosciutto, olives, artichokes, tomatoes, parmesan, crostini

### MAINS

Garlic & thyme roast Norfolk turkey, truffle salted roast potatoes, pigs in blankets,  
tenderstem broccoli, heritage carrot tops, charred brussels sprouts, stuffing  
Beef bourguignon, buttered garlic mash, silverskin onions, mushrooms, roasted root vegetables GF  
Honied confit duck leg, puy lentils, crispy pancetta GF  
Maple & herb roasted sweet potato, chili wilted spinach, roasted pecans VG / GF

### DESSERTS

Triple chocolate mousse & cherries v  
Pecan pie, Madagascan vanilla ice cream v  
Coconut panna cotta, berry coulis VG / GF  
Cheese board of Colston Basset stilton, Keen's Farmhouse cheddar, camembert, spiced  
tomato & red onion chutney, grapes, a selection of artisanal crackers v £5 supplement

V - Vegetarian VG - Vegan GF - Gluten free



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48hrs advance notice required for  
all sharing menu orders

### Party Sharing Platters

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#### SMALL BITES

Smoked salmon blinis, crème fraîche, dill £31 15 pieces

Breaded fried camembert mac & cheese balls £29 18 pieces V

Spiced soy & bean panko crumbed nuggets, bitter orange bbq sauce £27 27 pieces VG

Roast Norfolk turkey burgers, cranberry sauce, red cabbage slaw, maple  
glazed smoked bacon, brioche bun £30 9 sliders

12hr braised beef brisket, pickled red onions, horseradish cream, brioche bun £31 9 sliders

Soy & bean burger patties, lettuce, pickles, mustard, ketchup, poppy seed vegan bun £29 9 sliders VG

Chipolata sausages, maple syrup glazed smoked bacon, Dijon mustard £27 25 pieces

#### CHARCUTERIE & CHEESE

Antipasti board of British glazed ham, prosciutto crudo, salami milano,  
silverskin pickled onions, cornichons £25 serves 2 to 3 people

Cheese board of Colston Basset stilton, Keen's Farmhouse cheddar, camembert, spiced  
tomato & red onion chutney, grapes, a selection of artisan crackers £25 serves 2 to 3 people V

#### DESSERTS

Mini mince pies, vanilla custard £25 30 pieces V

Whole pecan pie, brandy cream £36 serves 12 to 14 people V

Whole chocolate & orange tart, spiced orange chutney £36 serves 12 to 14 people VG/GF

V - Vegetarian VG - Vegan GF - Gluten free

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### *Festive drinks deals*

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House beer pitchers - 4 pints  
£25 a pitcher



*Only available on house lager & cider*

Buy 5 shots...  
& get a 6<sup>th</sup> free



*Only available on selected shots*

Buy any six bottles of the same  
wine, prosecco or champagne &  
get a 7<sup>th</sup> free



Beer buckets - 5 bottles  
£28 a bucket



## Wine list

### SPARKLING WINE

		125ml	175ml	250ml	Bottle
Fontessa Prosecco Spumante Brut, DOC - vegan	Italy	5.90	-	-	32.00
Champagne CH de L'Auche Brut Sélection - vegan	France	-	-	-	59.50
Henness Brut, English Sparkling, East Sussex - vegan	UK	-	-	-	75.00

### WHITE

		125ml	175ml	250ml	Bottle
Alasia Cortese, Piemonte DOC - vegan	Italy	4.70	6.80	9.10	25.00
Wild House Chardonnay, W.O. Western Cape - vegan	South Africa	4.70	6.80	9.20	27.00
Il Badalisc Pinot Grigio, Delle Venezie DOC - vegan	Italy	5.00	7.20	9.90	29.00
Vila Nova Vinho Verde, DOC Vinho Verde - vegan	Portugal	-	-	-	34.00
Cave de l'Ormarine Carte Noire, AOP Picpoul de Pinet	France	5.20	7.50	10.20	35.00
Feudo Maccari Olli Grillo, Sicilia DOC	Italy	-	-	-	33.00
Circumstance Chenin Blanc, WO Stellenbosch - vegan	South Africa	-	-	-	37.00
Shucker's Shack Sauvignon Blanc, Marlborough - vegan	New Zealand	6.50	9.30	12.90	39.00
Clay Shannon Chardonnay, California AVA - vegan	USA	-	-	-	48.00
Domaine Michel Girard Sancerre, AOP Sancerre - vegan	France	-	-	-	54.50

### RED

		125ml	175ml	250ml	Bottle
Borgia by Borsao Garnacha, DO Campo de Borja - vegan	Spain	4.70	6.80	9.10	25.00
Portal de Estrela Tinto, DOC Dão	Portugal	-	-	-	29.50
Peacock Wild Ferment Merlot, WO Stellenbosch - vegan	South Africa	4.80	6.90	9.50	30.00
La Ruchette Dorée Rouge, AOP Côtes du Rhône - vegan	France	-	-	-	31.00
DaVero Nero d'Avola, Sicilia DOC - organic - vegan	Italy	5.20	7.50	10.20	35.00
Sixty Clicks Shiraz Mataro - vegan	Australia	6.30	9.00	12.40	36.50
Ontañón Rioja Crianza, DOCa Rioja	Spain	-	-	-	42.00
Nieto Patrimonial Malbec, DOC Luján de Cuyo - vegan	Argentina	-	-	-	45.00
San Felice Il Grigio Reserva, Chianti Classico DOCG	Italy	-	-	-	54.00

### ROSE

		125ml	175ml	250ml	Bottle
Mirabello Pinot Grigio Rosé, Provincia di Pavia IGT - vegan	Italy	4.70	6.80	9.10	25.00
Maison Boutinot Cuvée Rosé, AOP Côtes de Provence - vegan	France	6.50	9.30	12.90	39.00
Whispering Angel Rosé, AOP Côtes de Provence - vegan	France	-	-	-	49.00

### *Exclusive Hire*

Standing capacity: 200

Seated capacity: 80 (split across tables & floors)

£250 booking fee for exclusive hire of the entire venue

Please get in touch with our team via email for our minimum spends over the Christmas period: [hello@chapelmarkettavern.com](mailto:hello@chapelmarkettavern.com)

- All spends are inclusive of vat
- All spends are inclusive of service charge
- Deposit of 25% of minimum spend required upfront to secure booking
- Further deposit of 75% of minimum spend required 14 days before booking
- Deposit can be used on the date
- Alternatively deposits can be refunded within 48hrs of the booking date
- Some card issuers can take up to a week to process refunds

### *Private Room*

Standing capacity: 70 people

Seated capacity: 35 people

£100 booking fee for hire of the private room

No minimum spend required for private room

Optional £90 fee for upstairs bartender

- Deposit of £10 a head required upfront to secure booking
- Deposit can be used on the date
- Alternatively deposits can be refunded within 48hrs of the booking date
- Some card issuers can take up to a week to process refunds

### *Large Group Bookings*

No fee for larger bookings

No minimum spend required for larger bookings

- Deposit of £10 a head required upfront to secure booking
- Deposit can be used on the date
- Alternatively deposits can be refunded within 48hrs of the booking date
- some card issuers can take up to a week to process refunds
- For 'large bookings' tables will be held for up to twenty-five minutes after the arranged booking time before being given away to any waiting guests
- If you are running late please inform the team & we will do our best to ensure tables are held

### *Cancellations*

- Any cancellation of the event by the customer more than eight weeks before the event date will warrant the return of the deposit held in full
- Any cancellation of the event by the customer more than four weeks (but less than eight weeks) before the event date will warrant the return of 25% of the deposit
- There will be no return of the deposit if the event is cancelled by the customer within four weeks of the event date
- Any cancellation at any time by the venue will result in the full return of the deposit held to the customer

### *Cancellations - Covid / Illness Specific*

- Any government action that results in either enforced closure of the venue or prohibits such sized events will warrant the return of the deposit held in full to the customer
- Positive covid (or other illness) tests or isolation requirements for attendees will not warrant a return of the deposit (unless cancellation conditions above are met)
- General illness of booker or guests is not a valid reason to cancel a booking & receive a refund



