



Your Wedding at The Chapter Arms

New Town Street
Chartham Hatch
Canterbury
CT4 7LT

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Premier Cru

At

The Chapter Arms

Chartham Hatch, Canterbury, CT4 7LT

Telephone: 01227 738340

www.chapterarms.com

Our selection of wedding menus are simply guidelines and we will do our best to meet any particular requirements you may have.

The restaurant can seat up to 50 people and we have facilities on our front enclosed gardens for a marquee for up to 150 people. The gardens overlooking apple orchards make a wonderful backdrop for your special day.

David Durell, the proprietor of Premier Cru has over 35 years experience of Wedding Planning and leads a competent and caring team of staff, which includes talented and experienced chefs.

We can guarantee with our experience and professional planning, coupled with the perfect venue, your wedding will be an unforgettable occasion.

Please telephone to make an appointment to discuss further details and information.

Proprietors: David and Sue Durell

The Chapter Arms

Wedding breakfast selection

MENU 1

Choice of home made soup
Fanned melon with orange and kiwi fruit
Prawn cocktail with a Marie Rose sauce

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### **Choice of one of the following**

Roast rib of beef with Yorkshire pudding  
Slow roasted shoulder of pork with crackling and apple sauce  
Chicken supreme in a white wine and tarragon sauce  
Roast lamb with mint sauce  
Fillet of salmon in a lemon and dill butter  
Vegetarian alternative

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Apple pie with cream
Chocolate tart
Lemon tart

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Coffee and after dinner mints

**£25**

### MENU 2

Medley of prawns and smoked salmon  
Home made chicken liver pate  
Garlic mushrooms

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Roast sirloin of beef with Yorkshire pudding
Supreme of chicken stuffed with Mozzarella and wrapped in bacon
Rack of lamb with rosemary and fresh mint
Confit of duck in an orange and Grand Marnier sauce
Fillet of salmon en croute
Vegetarian alternative

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Normandy apple tart  
Summer fruit roulade  
Honeycomb and ginger cheesecake

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Coffee and after dinner mints

£30

MENU 3

Melon and Palma ham
Orange, chicken and duck liver pate
Terrine of smoked salmon and smoked trout mousse
Stilton and garlic stuffed field mushroom

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### **Choice of one of the following**

Fillet of beef Wellington with a rose peppercorn or stilton sauce  
Honey roast loin of pork with a caramelised apple sauce  
Rack of lamb with a redcurrant and port jus  
Supreme of chicken stuffed with a wild mushroom mousse served with a  
tarragon cream sauce  
Grilled halibut with Mediterranean vegetables  
Vegetarian alternative

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Summer fruit Pavlova
Summer fruit mille Feuille
Chocolate layered mousse cake
English and Continental cheese board with celery, grapes, apple and biscuits.
Coffee and after dinner mints

£35

The Chapter Arms

Finger Buffet Menu Selection

Selection of finger sandwiches
Sausage rolls
Cocktail sausages
Spicy chicken drumsticks
Quiche slices
Crisps and nuts
Seafood platter
Oriental platter
£9.50

Party Buffet selection

Starter

Melon with Parma ham
Smoked salmon
Tiger prawn salad with fine red chillies
Kentish crab with lemon mayonnaise

Main

Rare sirloin of Scottish beef with Horseradish sauce
Cold Norfolk ham off the bone
Coronation chicken, lightly spiced
Cold, poached Scottish salmon
Vegetarian quiche
Mediterranean vegetable tagliatelle
Couscous with roasted pine nuts and Mediterranean vegetables

Hot buttered and minted new potatoes
Beef tomato, spring onion and basil
Mixed leaf, watercress and cucumber
Crunchy coleslaw

Dessert

Raspberries, strawberries and Summer berries with cream
A selection of English and French cheeses, French bread, biscuits, celery and fresh fruit

Coffee and mints
£25