



# Ala Carte Menu

One Course ~ £22.15 • Two Courses ~ £30.55 • Three Courses ~ £38.95

*Including complimentary appetiser, bread, two vegetables, potatoes, and VAT*

## First Courses

**Pheasant** - Slices of breast of pheasant set on a crouton and served with a creamy peppercorn sauce

**Smoked Salmon Parcels** - hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

**Quail** - whole tunnel-boned quail filled with apricot and pork stuffing and served with madeira sauce

**Portobello Mushroom** - filled with confit of onion, topped with goat's cheese, wrapped in bacon (may be omitted) with a red pepper sauce

**Coquilles St. Jacques** - scallop shell filled with scallops and mushrooms in a white wine sauce garnished with piped mashed potato and topped with cheese and breadcrumbs

**Crêpes Florentine (V)** - two light pancakes filled with spinach and cheese and masked with a creamy sauce

### Soup of the Day

## Main Courses

**Halibut** - grilled fillet of halibut with a classic 'Véronique' orange sauce garnished with grapes and king prawns

**Salmon** - ring of salmon fillet filled with tasty mushroom risotto, served with parsley sauce

**Aubergine Tower (V)** - layers of breadcrumbing aubergine slices, spinach, mushrooms, walnuts and cheese, on a red pepper sauce

**Fillet Steak** - locally reared fillet steak, cooked to your liking and set on a pâté-topped crouton with a rich madeira sauce "Rossini-style" (£3 supplementary charge)

**Venison** - slices of venison with a red wine sauce, garnished with silverskin onions, diced ham and quartered mushrooms

**Turkey 'Thatched Cottage'** - Roasted turkey breast steak served sliced with a creamy stilton sauce, 'thatched' with walnuts (*nuts may be omitted - please ask*)

### Dish of the Day

*All dishes are served complete with two fresh vegetables and potato  
however a dish of extra vegetables is available - order with your main course - £3 per person*

# Desserts

## Dessert of the Day

**Pot au Chocolat** - Classic baked chocolate cream made with the finest Valrhona chocolate

**Apple and mincemeat crêpes** - two light pancakes filled with sautéed apple and homemade mincemeat, baked and served with a sweet cider sauce

**Poached Pear** - whole comice pear poached in claret, served warm with a hot port wine sauce and Gopsall Farm vanilla ice cream

**Sticky Toffee Pudding** - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped Farmer Dawsons' double cream

**Ice Cream** - Exceptionally good Gopsall Farm dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

**Cheese** - selection of five different varieties of cheese served with biscuits

# Coffee

Pot of Coffee or Tea and Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Truffles ~ £3.30 *single* £3.80 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.80

Liqueur Coffees ~ from £7.40

*add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade Truffles*



**Allergy and food intolerance sufferers:** **BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

**Statutory declaration:** To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs



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