



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

Duck Livers - gently pan-fried and served with a creamy mushroom sauce and mashed potato

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

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

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

King Prawns - pan fried in Armagnac and baked in a shell with tomato concasse, topped with fried breadcrumbs and parsley

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

Soup of the Day

Main Courses

Salmon - fillet of salmon on a bed of spinach tagliatelle with a creamy mushroom sauce

Sea Bass - ring of sea bass fillet filled with mussels risotto, served with a white wine and herb sauce

Conchiglie Pasta (V) - Pasta shells coated with a gruyere cheese sauce, finished with egg, served with: spinach; roasted Mediterranean vegetables; and garlic mushrooms; and sprinkled with fresh parmesan

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 - sirloin of venison, cooked pink, served sliced with a sauce of port, orange and redcurrant

Chicken - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of 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

Chocolate and Orange Tart - sweet pastry tart filled with a ganache of Valrhona™ chocolate and Grand Marnier served with softly whipped cream

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

Caged Pear - Half a pear poached in claret, served warm, with brandied cream cheese and hot port wine sauce, imprisoned in a caramel cage

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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