



# 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 with a madeira sauce and mashed potato

**Scotch pancakes with smoked salmon** - Savoury scotch pancakes topped with hand-carved smoked salmon and horseradish crème fraiche

**Ham Rolls** - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

**Risotto** - creamy savoury rice with king prawns and mushrooms

**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 with a classic orange sauce 'Véronique', garnished with grapes

**Haddock** - fillet of haddock baked with a herb, oat and almond crust and served with a basil sauce

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

**Fillet Steak** - locally reared fillet steak, cooked to your liking, with a creamy mixed peppercorn sauce (£3 supplementary charge)

**Lamb** - loin of Grendon lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

**Chicken** - sliced and panfried breast of chicken served with a rich red wine sauce garnished with diced ham and mushrooms

**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

**Duo of Chocolate** - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

**Lime Tartlet** - made with fresh limes and served with softly whipped double cream

**Caged Pear** - half a pear poached in claret, served warm, with Gopsall Farm vanilla ice cream 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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