



# 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** - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce and puff pastry

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

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

**Guinea Fowl** - Confit of guinea fowl with a chinese-style sauce and wholegrain mustard mashed potato

**Risotto** - creamy risotto rice with panfried scallops and mushrooms

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

**Soup of the Day**

## Main Courses

**Salmon** - Salmon fillet ring filled with tasty mussels risotto served with an orange and ginger sauce

**Lemon Sole** - grilled cross-cut fillet of lemon sole garnished simply with king prawns and herb butter

**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, with a creamy stilton sauce and a 'thatch' of walnuts (*£3 supplementary charge*) (*nuts may be omitted - please ask*)

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

**Guinea Fowl** - escalope of guinea fowl breast pan-fried with cider, apple mushrooms, cream and parsley, finished with cider brandy

**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

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

**Seville Orange Tartlet** - zingy, bitter orange curd in a tartlet served with cointreau cream

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

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

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

**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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