



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

Pâté - Duck and Orange, served with toast

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

Confit of duck leg - with port, orange and redcurrant sauce, and wholegrain mustard mashed potato

Risotto - creamy savoury rice with mussels and strips of smoked salmon

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

Soup of the Day

Main Courses

Salmon - fillet of salmon on a bed of spinach masked with a creamy Mornay sauce

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

Aubergine Tower (V) - Layers of breadcrumb 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 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

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

Crème brûlée - classic baked egg custard with a crispy burnt sugar topping

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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