



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 and Orange Terrine - served with toast

Onion Tart (V) - shortcrust pastry tart filled with caramelised onion and topped with Shropshire Blue cheese

Risotto (V) - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

Crab and Mushroom Crêpes - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

Warm chicken and olive salad - mixed leaves and green olives dressed with Balsamic vinegar and Olive oil and topped with pieces of freshly cooked chicken

King prawns 'St Jacques' - scallop shell filled with king prawns and mushrooms in a creamy white wine sauce garnished with piped mashed potato, topped with cheese and breadcrumbs

Soup of the Day

Main Courses

Salmon - ring of salmon fillet filled with tasty scallops risotto, served with a white wine and herb sauce

Sea Bass - grilled fillet of sea bass garnished simply with prawns and herb butter

Vegetarian Duo (V) - (i) Crêpe Florentine (*light pancake filled with spinach and cheese*) ; and (ii) Roasted Mediterranean Vegetable Cup (*pastry cup filled with roasted vegetables and topped with goats cheese*)

Fillet Steak - locally reared fillet steak, cooked to your liking, with a rich sauce of caramelised onions and madeira "Lyonnais-style" (£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 sauce of tomato concasse, white wine and tarragon

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

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

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

Strawberry Tower - layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

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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