



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

Chicken Liver Pâté - served with malted brown toast

Roasted Vegetable Tart (V) - shortcrust pastry tart filled with roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes) and feta cheese

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

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

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

Risotto - creamy savoury rice with freshly cooked mussels and sautéed mushrooms

Soup of the Day

Main Courses

Sea Bass Ring - ring of sea bass fillet filled with roasted Mediterranean vegetable risotto and served with a basil, butter and white wine sauce

Halibut Meunière - Fillet of halibut, coated in seasoned flour, panfried in butter and garnished with tomato concasse and fresh tarragon

Aubergine Stack (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, **walnuts** and cheese, with a red pepper sauce

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)

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

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

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

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry 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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