



# 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** - smooth pâté served with malted brown toast

**Mussels Tartlet** - Mussels, shallots, white wine and herbs served in a shortcrust pastry tartlet.

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

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

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

**Soup of the Day**

## Main Courses

**Lemon Sole Meunière** - Fillet of halibut, coated in seasoned flour, panfried in butter and garnished with fresh tomato concasse

**Salmon 'Florentine'** - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

**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

**Pork** - escalopes of pork tenderloin pan-fried with cider, apples, cream and fresh parsley, finished with Somerset 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

**Eton Mess** - fresh English strawberries, softly whipped cream and meringue pieces all mixed together!

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

**Caged Peach** - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot 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



Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY  
info@chapelhouse.eu • **Telephone: 01827 718949** • www.chapelhouse.eu