



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

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

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

Smoked Salmon - hand-carved smoked salmon with a beetroot and salad garnish

Soup of the Day

Main Courses

Salmon - fillet of salmon with tomato concasse, home-grown tarragon and white wine

Sea Bass - ring of sea bass fillet filled with mussels risotto, served with a white wine and herb sauce

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

Pork - Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced with creamy wholegrain mustard sauce

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

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

Raspberry Pannacotta - Italian-style set cream with a fresh raspberry 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