



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

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 Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

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

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

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

Soup of the Day

Main Courses

Monkfish - slices of monkfish fillet pan fried with diced tomatoes, pastis, mushrooms, lime juice, parsley and cream

Sea Bass - ring of sea bass fillet filled with smoked haddock risotto, served with a white wine and basil sauce

Aubergine Tower (V) - Aubergine slices, breadcrumb 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, with a creamy stilton sauce and a 'thatch' of walnuts (*£3 supplementary charge*) (*nuts may be omitted - please ask*)

Lamb - loin of Grendon lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Chicken - sliced and panfried breast of chicken served with a rich red wine sauce garnished with diced ham and mushrooms

Dish of the Day

All dishes are served complete with their own 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

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

Apple Tartlet - sweet pastry tart filled with apples and served warm with softly whipped double cream

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 - 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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