



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

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

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

Chicken Liver Pâté - served with malted brown toast

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

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce and puff pastry

Soup of the Day

Main Courses

Sea Bass - Sautéed fillets of sea bass served on a bed of spinach tagliatelle with a fresh pesto sauce and garnished with king prawns (*no potatoes*)

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

Aubergine Tower (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 cheese and leek sauce

Lamb's Liver - slices of lamb's liver, gently sautéed, with a rich sauce of caramelised onions and madeira, topped with lardons of bacon

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

Cherry Frangipan Tart - Kirsch-soaked griottes cherries in a sweet pastry tart, topped with an almond 'sponge', served with softly whipped double cream

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

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

Poached Pear - Whole comice pear poached in claret, served warm with a hot port wine sauce and local vanilla ice 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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