



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

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

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

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

Chicken Livers - sauteed chicken livers with a sauce of caramelised onion and Madeira garnished with salad leaves

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

Lemon Sole - grilled fillet of lemon sole garnished simply with king prawns and herb butter

Salmon - ring of salmon fillet filled with tasty pea and ham 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, 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 breast of chicken with a cider, french mustard and cream sauce

Venison - sirloin of venison, cooked pink, and served sliced with a dark sauce of whisky, orange and mushroom

*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



Telephone: 01827 718949



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