



Ala Carte Menu

One Course ~ £23.15 • Two Courses ~ £32.55 • Three Courses ~ £41.95

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

Chicken Livers - gently panfried and served in a puff pastry case with a creamy mushroom sauce

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

Confit of duck leg - with wholegrain mustard mashed potato and a caramelised onion sauce

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

Risotto - creamy savoury Italian arborio rice with tomato and mussels

Soup - Tomato and Bell Pepper (V)

Main Courses

Sea Bass - grilled fillet of sea bass garnished simply with king prawns and herb butter

Salmon - fillet of salmon on a bed of spinach masked with a creamy Mornay 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 grilled chicken breast with a chorizo, mushroom, garlic and Merlot sauce

Venison - sirloin of venison, cooked pink, and served sliced on a large flat mushroom 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

Slovak Pear - Half a pear poached in white wine, served warm, with brandied cream cheese and hot port wine sauce, sprinkled with walnuts

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 local 'Dreamy Cow' 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 (*£2 supplementary charge*)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.40 *single* £3.90 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.90

Liqueur Coffees ~ from £7.50

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate 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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