



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

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

Portobello Mushroom (V without bacon) - filled with confit of onion, topped with goat's cheese, wrapped in bacon with a red pepper sauce

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

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

Risotto - creamy savoury Italian arborio rice with tomato and prawns

Soup - Leek and Potato (V)

Main Courses

Sea Bass Meunière - Fillet of sea bass, coated in seasoned flour, panfried in butter and garnished with king prawns

Salmon - fillet of salmon with tomato concasse, herbs and white wine

Stuffed Butternut Squash (V) - butternut squash ring filled with a cassoulet of mixed beans, tomato, onions, garlic and red wine topped with goat's cheese

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 Soubise - Sliced loin of local Grendon lamb with a creamy white wine, cheese, mustard and onion sauce

Chicken - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*)

Venison - sirloin of venison, cooked pink and served sliced with a sauce of port, orange and redcurrant garnished with poached pear

*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

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

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

Apricot and Frangipan Tart - Sweet pastry tart, lined with a layer of apricot jam, filled with poached apricot, topped with an *almond* 'sponge' and served with apricot coulis and 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



Telephone: 01827 718949



Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk

08 January 2022