



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

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

Roasted Vegetable Tart (V) - shortcrust pastry tart filled with roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes) and Shropshire Blue cheese

Pâté - Duck and Orange, served with toast

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

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

Risotto - creamy risotto rice with panfried king prawns and samphire

Soup - cherry tomato and smoked bacon

Main Courses

Salmon - fillet of salmon garnished with sliced tomato and cucumber and served with parsley and lemon sauce

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

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 mixed peppercorn sauce (£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 stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*)

Pork - Tenderloin of Pork, stuffed with armagnac-marinated prunes, served sliced with a sauce of caramelised onions and madeira

*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

Raspberry Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

Apple and Raisin crêpes - two light pancakes filled with sautéed apple and rum-soaked raisins and served with a sweet cider sauce

Banana Pavlova (GF) - meringue, topped with a luxurious combination of cream and mascarpone, and banana, and drizzled with praline

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

Vanilla 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 £7.90

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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