



# The Menu

One Course ~ £25.00 • Two Courses ~ £35.50  
• Three Courses ~ £46.00

*Including complimentary appetiser, bread, two vegetables, and potatoes*

## First Courses

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

**Confit of duck crêpes** - Two small pancakes filled with confit of duck leg, finely sliced spring onion and cucumber, served with Cumberland sauce

**Madeiran Mushroom (V)** - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

**Risotto (V)** - creamy savoury rice with petit pois peas and garden mint

**King Prawns with oregano** - served on vermicelli pasta with a sauce of butter, oregano, parsley, white wine, onion and garlic

**Spinach and Cheese Tartlet (V)** - Spinach and Goat's cheese in a pastry case

## Main Courses

**Monkfish** - slices of monkfish fillet and king prawns pan-fried with lime juice, diced tomato, parsley and ginger, flamed in Cornish Pastis

**Sea Bass** - ring of sea bass fillet filled with tasty mushroom risotto, served with a basil and white wine sauce

**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, with a rich red wine sauce, diced ham and quartered mushrooms (*£4 supplementary charge*)

**Lamb** - loin of local 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** - Slices of local pork tenderloin served with a sauce of onion, french mustard, cider and cream

*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

**Pot au Chocolat** - Classic baked chocolate cream made with the finest Valrhona™ chocolate

**Raspberry Cheesecake** - Individual creamy, American-style, cheesecake with a crushed biscuit base and topped with fresh raspberries and raspberry coulis

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

**Apple Pastry** - Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

**Vanilla Ice Cream** - Exceptionally good local 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** - four different varieties of cheese served with biscuits (*£4 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 £8.40

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



**Proud to support local businesses:**

*Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.*

**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*

*Please note a 10% discretionary service charge may be added to your bill especially for parties of six or more.*

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