



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

Risotto (V) - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

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

Smoked chicken salad - slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

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

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

Main Courses

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Sea Bass - ring of sea bass fillet filled with tasty mushroom 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 red wine, ham and diced fresh tomato sauce (*£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 mushroom, cider, Dijon mustard and cream sauce

Pork - Pork tenderloin stuffed with apricots and baked, served sliced with a red wine, chorizo and garlic sauce

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

Caged Peach - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Raspberry Pannacotta - Italian-style set cream with a fresh raspberry topping

Strawberry Tower - layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

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.

Telephone: 01827 718949 and Mobile: 07561856273

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

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