



The Menu

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

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Risotto - savoury rice with creamy mixed crab meat and mussels

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

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

Salmon Rillettes - poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

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

Main Courses

Sea Bass - grilled fillet of sea bass with a white wine and fresh basil sauce

Monkfish - Fillets of monkfish with a creamy honey and stem ginger sauce garnished with king prawns

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 rich sauce of caramelised onions and madeira "Lyonnaise-style" (*£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 pork tenderloin with a cider, mushroom, cream and Dijon mustard 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 - poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Coffee Pannacotta - Italian set coffee cream with a coffee crème anglaise and garnished with banana

Eton Mess - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

Summer Pudding - classic summer 'pudding' filled with juicy mixed berries (raspberries, blackberries, redcurrants, blackcurrants, strawberries, cherries and blueberries) served with softly whipped double 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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