



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 - creamy savoury rice with ham, petit pois peas, and garden mint (*ham may be omitted for vegetarian option*)

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

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

King Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

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

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

Main Courses

Sea Bass - ring of sea bass fillet filled with mussels risotto, served with a white wine and herb sauce

Monkfish - Monkfish fillet slices and king prawns pan fried with white wine, lime juice, diced tomato, mushroom, parsley and cream

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 and set on a pâté-topped crouton with a rich madeira sauce "Rossini-style" (£5 supplementary charge)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Chicken - Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

Duck - Sliced breast of duck panfried with a sauce of leeks, stem ginger and Green Chartreuse

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

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

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

Caged Pear - pear poached in claret, served warm, with local vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry 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 ~ £3.60 per person

Espresso (regular or decaffeinated) and Chocolate Truffles ~ £3.70 single £4.20 double

Latte (Single espresso with hot milk) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

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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