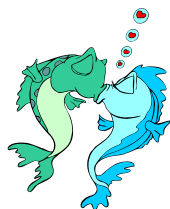


Fish Evening



Friday 19th May 2017

An evening of fine fish and seafood dishes

Three sumptuous courses - £37

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.*

Vegetarian or non-fish main course is available - please let us know at time of booking.

Statutory declaration: *To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM)*

Telephone: 01827 718949

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY
www.chapelhouse.eu

Salmon Rillettes

Poached salmon blended with herbs, cream and lemon juice and served with toast

Shellfish and fennel Couscous

Light and fluffy fennel couscous with mussels, prawns and scallops

Crab & Mushroom Crêpes

Two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

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Salmon

Salmon fillet ring filled with spinach mousse, with a creamy dolcelatte sauce

Lemon Sole

Fillets of lemon sole each wrapped around crayfish tails and steamed, served with a butter and tarragon sauce

Gilt Head Bream

Fillet of Gilt-head Bream with a seville orange and stem ginger butter sauce

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Strawberry Pavlova

Classic dessert of meringue topped with cream and strawberries with a strawberry coulis

Chocolate and Benedictine Tart

served with softly whipped cream

Caged Peach

Whole poached peach, set on kirsch soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Cheese and Biscuits

Selection of five cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles