

Flambé Evening



SOLD OUT!

Friday 8th September 2017
and
Saturday 9th September 2017

Featuring the art of the flambé lamp with Richard displaying his cooking skills at your table

Please note: max 2 guests per table

Three courses and coffee - £36 per person

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.

A non-flambéed vegetarian main course is available - please let us know at time of booking.

Chapel House Restaurant with Rooms,
Friars Gate, Atherstone, CV9 1EY
01827 718949
www.chapelhouse.eu

Scallops

Scallops pan-fried in Armagnac and baked in a shell with tomato concasse, topped with fried breadcrumbs and parsley

Ham Rolls

Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream, garnished with salad

Pea and Mint Risotto (V)

Creamy savoury rice with petit pois and fresh mint

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Steak Diane

Two thin slices of local fillet steak pan-fried with red wine, shallots, mushrooms and Worcestershire sauce, flamed in brandy

Monkfish and King Prawns

Monkfish and King Prawns pan-fried with lime juice, diced tomato, parsley and ginger, flamed in Cornish Pastis

Drunken Duckling

Slices of duck breast pan-fried with cider, apples and cream, flamed in Somerset apple brandy

garnished with a selection of fresh vegetables as appropriate

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Crêpes Suzette

Light pancakes flamed with brandy and Grand Marnier, with fresh orange juice

Flambéed Pineapple

Slices of fresh pineapple, soft brown sugar, lime juice flamed in rum and served over Gopsall Farm vanilla ice cream

Individual Chocolate Tart

Sweet pastry tart filled with Valrhona™ chocolate ganache and a mirror glaze topping served with softly whipped cream

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Coffee or Tea and homemade Truffles