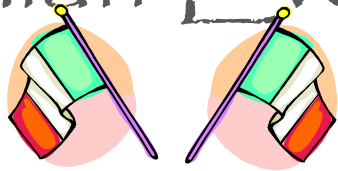


Chapel House

Italian Evening



Friday 28th April 2017

A gastronomic evening of delicious
Italian dishes

Three sumptuous courses - £37

Telephone: 01827 718949

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 vegetarian 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) foodstuffs.

Formelle di spinaci (V)

Little spinach moulds served hot with dolcelatte sauce

Petti di Quaglia con Ciliegie

Quail breast wrapped in Pancetta with cherry sauce

Capesante di origano

Scallops served in a shell on vermicelli pasta with a butter, oregano, parsley, onion and garlic sauce

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Monkfish con salsa di zafferano e capperi

Skewered monkfish and prawns with a sauce of white wine, saffron, diced fresh tomato, capers and parsley on a bed of fennel and mussel risotto

Scaloppine di vitello con salsa Marsala

Grilled veal escalopes served with a creamy Marsala sauce garnished with a mixture of red chard, zucchini, onion, peppers and feta cheese

Pollo con olive verdi

Breast of chicken with green olives, mushroom, cream, garlic and parsley served on a bed of Italian pasta

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Strudel di Frutti di Bosco

Layers of strudel pastry and wild berries with whipped cream and yogurt

Pacchetto sorpresa di Chapel House

Coffee panna cotta encased in a crisp marzipan pastry parcel, served with coffee cream

Formaggi

Selection of Italian cheeses served with biscuits

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caffè o tè con cioccolatini