

# Chapel House

## Scottish Evening



Friday 27th January 2017

Fine dining the Scottish way

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. 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.

Telephone: 01827 718949

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

Potato pancakes with smoked salmon  
Parsley potato cakes topped with hand-carved smoked salmon and horseradish crème fraîche

Aberdeen Angus Tartlet

Aberdeen Angus fillet steak and mushroom duxelles filo pastry tartlet

Smoked Haddock Cup

Light pastry cup filled with spinach, poached haddock pieces and a lightly poached egg and finished with Mornay sauce

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Lamb 'Duchally'

Loin of lamb pan-fried with shallots, flamed in Duchally whisky, served with a cream and mushroom sauce and garnished with haggis

Venison Bonnie Prince Charlie

Sirloin of venison with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

Salmon Parcels

Salmon parcels, filled with diced cod and spinach, grilled and served with a parsley and white wine sauce

*All garnished with a selection of fresh vegetables as appropriate*

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Cranachan

Classic Scottish dessert of cream, raspberries, honey, oats and whisky

Marmalade and Whisky Bread and Butter Pudding

Scottish version of a classic pudding with Richard's own Seville orange marmalade

Argyll Chocolate Tower

Fine shortbread, chocolate mousse laced with Drambuie, and caramel on top

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Coffee or Tea and homemade chocolate truffles