

Fish Evening



Friday 17th May 2019
and Saturday 18th May 2019

An evening of fine fish and seafood dishes

Three sumptuous courses - £37.50

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) foodstuffs*

Telephone: 01827 718949

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

Crab Crêpes

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

Coquilles St. Jacques

Scallop shell filled with scallops and mushrooms in a white wine sauce garnished with piped mashed potato and topped with cheese and breadcrumbs

Smoked Salmon

Hand-carved smoked salmon with a beetroot and salad garnish

Salmon 'Carrick'

Fillet of salmon, rice, spinach and hard boiled egg, in layers, wrapped in puff pastry and served with a white wine and herb sauce

Halibut Meunière

Fillet of halibut, coated in seasoned flour, panfried in butter and garnished with fresh tomato concasse and tarragon

Trio of Seafood

(i) Mussels, shallot and herb tartlet; (ii) Monkfish strips wrapped around spinach mousse, steamed and served with mornay sauce; and (iii) King Prawns 'Kandyan' (lightly curried prawns with coconut, malibu, cream and pineapple) in a ring of rice

Chocolate and Raspberry Ring

Fine chocolate ring filled with fresh raspberries and raspberry mousse

Pear and Frangipán Tart

Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with poached pear, served with a raspberry coulis

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

Selection of five cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles