

## Flambé Evening



Friday 13th September 2019  
and  
Saturday 14th September 2019

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 - £37.50 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.*

Telephone: 01827 718949

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY  
[www.chapelhouseatherstone.co.uk](http://www.chapelhouseatherstone.co.uk)

### Salmon and Broccoli Bake

Flakes of salmon with broccoli in a mornay sauce, with a crispy gratin topping

### 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 cheese, garnished with salad

### Onion and Goat's Cheese Tartlet (V)

Shortcrust pastry tart filled with caramelised onion and topped with Goat's cheese

### Steak 'Diane'

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

### Scampi a la Crème

Dublin Bay Prawns (scampi) flamed in Bushmills' Whiskey with mushrooms, onions and cream, served with rice instead of potatoes

### Chicken 'Kandyan'

Chicken breast escalope, flamed in vodka, with a creamy lightly-curried sauce of coconut milk, malibu and pineapple pieces

*garnished with a selection of fresh vegetables as appropriate*

### Crêpes Suzette

Pancakes with fresh orange and lemon, flamed with brandy and Grand Marnier

### Flambéed Banana

Halved banana flambéed at the table with soft brown sugar, lime juice and rum, served over Gopsall Farm vanilla ice cream

### Caged Peach

Whole poached peach, set on peach eau de vie-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

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Coffee or Tea and homemade Truffles