

*Chapel House*  
RESTAURANT WITH ROOMS

*Starters &*  
**Afters**

Friday 26th July 2019

and

Saturday 27th July 2019

SOLD OUT!

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Everyone's favourite evening -  
choose any five dishes  
in the order in which you want to eat them:  
one starter and four puddings;  
two starters, two puddings and cheese;  
four starters and cheese;  
or even five puddings!

Five courses and coffee - £37.50

Telephone: 01827 718949

Chapel House, Friars Gate, Atherstone, CV9 1EY  
[www.chapelhouse.eu](http://www.chapelhouse.eu)

## Choose any five dishes from the following:-

### **Soup - French Onion**

**Chicken Livers** - gently panfried served with a creamy armagnac sauce in a puff pastry basket

**Cheese Soufflé (V)** - twice-baked cheesé souffle with a cheese sauce

**Carrot, orange and cardamom terrine** - served with toast

**Smoked chicken salad** - slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

**Portobello Mushroom** - filled with confit of onion, topped with goat's cheese, wrapped in bacon (may be omitted) with a red pepper sauce

**Smoked Salmon Parcels** - hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

**Salmon Rillettes** - poached salmon blended with herbs, cream and lemon juice and served with toast

**Mussels Tartlet** - Mussels, shallots, white wine and herbs served in a shortcrust pastry tartlet.

**Risotto** - creamy risotto rice with panfried scallops, topped with oyster mushrooms

**Ice Cream** - Exceptionally good Gopsall Farm dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

**Eton Mess** - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

**Crème Caramel** - classic custard dessert with liquid caramel - light and smooth, served with fresh fruit compôte

**Apple Tartlet** - sweet pastry tart filled with apples and served warm with softly whipped double cream

**Coffee Pannacotta** - Italian set coffee cream with a coffee crème anglaise and garnished with banana

**Caged Peach** - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

**Duo of Chocolate** - dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

**Raspberry and white chocolate cup** - White chocolate outer shell filled with raspberries, cream and raspberry coulis

**Apricot Crumble** - served warm, with custard, double cream or ice cream

**Cheese** - selection of five different varieties of cheese served with biscuits

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**Coffee or Tea** and chocolate truffles