

*Chapel House*  
RESTAURANT WITH ROOMS

*Starters &*  
**Afters**

Friday 15th March 2019

and

Saturday 16th March 2019

**SOLD OUT!**

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** - Leek and Potato (V)

**Lamb's Kidneys** - sautéed with diced ham, quartered button mushrooms, red wine sauce and puff pastry

**Confit of duck leg** - with port, orange and redcurrant sauce, and wholegrain mustard mashed potato

**Roasted Vegetable Tart (V)** - roasted Mediterranean vegetables in a pastry tart, topped with goat's cheese

**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

**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 Roulade** - slice of salmon and spinach roulade with a creamy Mornay sauce

**King Prawns** - pan fried in Armagnac and baked in a shell with tomato concasse, topped with fried breadcrumbs and parsley

**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

**Raspberry Mille Feuilles** - fresh raspberries and cream and 'thousand layers' pastry

**Crème brûlée** - classic baked egg custard with a crispy burnt sugar topping

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

**Seville Orange Tartlet** - zingy, bitter orange curd in a tartlet

**Sticky Toffee Pudding** - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

**Pear and Ginger Crumble** - served warm with custard or a scoop of Gopsall Farm ice cream

**Apple and Almond Soufflé Crêpe** - light pancake filled with sautéed apple, ground almonds and meringue, baked and served with a sweet cider sauce

**'Treacle' Pudding** - served hot with custard and extra golden syrup

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

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**Coffee or Tea** and chocolate truffles