

Scottish Evening



Friday 25th January 2019

Fine dining the Scottish way

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. 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

Scotch pancakes with smoked salmon
Savoury scotch pancakes topped with hand-carved
smoked salmon and horseradish crème fraîche

Scotch Broth

warming vegetable and lamb soup

Venison Sausages with 'Neeps and 'Tatties
Cocktail-sized venison sausages with a sauce of caramelised onions
and madeira garnished with mashed potato and 'neeps

- o O o -

Pheasant 'Bonnie Prince Charlie'

Sliced pheasant breast with a sauce of sliced apples, cream and
Drambuie, garnished with apple and roasted flaked almonds

Lamb 'Glenmorangie'

Loin of lamb pan-fried with shallots, served with a dark sauce of
Glenmorangie, orange and mushroom and garnished with haggis

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

All garnished with a selection of fresh vegetables as appropriate

- o O o -

Raspberries and Chocolate Mousse

Raspberries with a Framboise liqueur coulis topped with
chocolate mousse and served with shortbread fingers

Marmalade and Whisky Steamed Pudding
Scottish variation of a classic, served warm with Richard's
homemade marmalade and whisky sauce

Scottish Pear and Ginger Crumble

Oat and almond crumble with pears and ginger,
served warm with custard or ice cream

- o O o -

Coffee or Tea and homemade chocolate truffles