

Flambé Evening



Friday 6th & Saturday 7th November 2020
and
Friday 13th November 2020

Featuring the art of the flambé lamp with Richard displaying his cooking skills at your table

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.*

All main course dishes are served with a selection of fresh vegetables as appropriate

Telephone: 01827 718949

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY
www.chapelhouseatherstone.co.uk

Beetroot Gravadlax

Classic Scandanavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

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

Crêpe Florentine (V)

Two light pancakes filled with spinach and cheese and masked with a creamy sauce

Steak 'Diane'

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

Tiger Prawns 'Ricardo'

Tiger Prawns sauteed in butter with stem ginger, fresh lime, chopped tomato, cucumber, white wine, honey and garlic, flamed in vodka and served with rice (no potatoes)

Duck 'Roberto'

Sliced breast of Gressingham duck pan-fried with mushrooms and orange, flamed in whisky

Caged Slovak Pear

Half a pear poached in white wine, served warm, with brandied cream cheese and hot port wine sauce, imprisoned in a caramel cage

Chocolate Tart

Sweet pastry tart filled with a ganache of Valrhona™ chocolate and Tia Maria, served with softly whipped cream

Sticky Toffee Pudding

Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

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Coffee or Tea and homemade Truffles