



# Mothering Sunday

Sunday 22nd March 2020

Treat Mum to a splendid lunch overlooking  
our pretty walled garden

Four courses – £37.50

*including a glass of Bucks Fizz or Kir Royale on arrival*

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

## Portobello Mushroom

Large flat mushroom filled with confit of onion, topped with goat's cheese, wrapped in bacon (may be omitted) with a red pepper sauce

## Smoked salmon

Hand-carved smoked salmon with a beetroot and salad garnish

## Crêpes Florentine (V)

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

## Roasted Fillet of Beef

Roasted fillet of beef, sliced and served with all the usual accompaniments including Yorkshire Pudding, roasted potatoes, rich red wine gravy and horseradish relish

## Chicken 'Tamworth'

Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

## Monkfish

slices of monkfish fillet pan fried with king prawns, tomato concasse, lime juice, and parsley

## Chocolate and Peppermint Mousse

Airy chocolate mousse (made with fresh egg whites), with a hint of peppermint, in a fine ring of white chocolate

## Caged Pear

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

## Lime Tartlet

made with fresh limes and served with softly whipped double cream

## Cheese platter

Selection of cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles