

*Chapel House*  
RESTAURANT WITH ROOMS

# Starters & **Afters**



Post-Lockdown!



Friday 17th July 2020

and

Saturday 18th July 2020

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

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Chapel House, Friars Gate, Atherstone, CV9 1EY  
[www.chapelhouseatherstone.co.uk](http://www.chapelhouseatherstone.co.uk)

## Choose any five dishes from the following:-

**Soup** - cherry tomato and smoked bacon

**Roasted Vegetable Tart (V)** - shortcrust pastry tart filled with roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes) and feta cheese

**Melon (V)** - served with orange segments and sprinkled with cointreau

**Smoked Duck Salad** - Slices of smoked duck served cold with mixed salad leaves and garnished with Cumberland sauce

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

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

**Sea Bass Italienne** - grilled sea bass fillet on a tomato, basil and white wine sauce

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

**Mussels Tartlets** - Mussels in a creamy cider and herb sauce served in a shortcrust pastry case

**Risotto** - creamy risotto rice with panfried king prawns and sauteed oyster mushrooms

**Ice Cream** - Exceptionally good 'Dreamy Cow' dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

**Crêpes Cerise** - two pancakes filled with fresh cherries cooked in butter, kirsch and sugar, served with clotted cream

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

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

**Lime Tart** - made with fresh limes and served with softly whipped double cream

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

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

**Raspberry Tower** - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

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

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

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**Coffee or Tea** and chocolate truffles