

Chapel House
RESTAURANT WITH ROOMS

Starters &
Afters

Friday 16th October 2020

and

Saturday 17th October 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

Starters & Afters - Fri/Sat 16/17 Oct 2020

Choose any five dishes from the following:-

Soup - Chicken and Mushroom

Caesar Salad - classic salad of Romaine lettuce and croutons dressed with grated parmesan cheese, lemon juice, olive oil, egg, anchovies, Worcestershire sauce, garlic, and black pepper, topped with pieces of freshly cooked chicken.

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce and puff pastry

Chicken Liver Pâté - served with malted brown toast

Lamb's Livers - sautéed lamb's livers and strips of bacon with a creamy armagnac sauce

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

Sea Bass - grilled sea bass fillet on a bed of spinach tagliatelle with a fresh pesto sauce

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

King Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

Crab and Mushroom Crêpes - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

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

Apple & Blackberry Crumble - served warm with clotted cream or vanilla ice cream

Cherry Frangipan Tart - Kirsch-soaked griottes cherries in a sweet pastry tart, topped with an almond 'sponge', served with softly whipped double cream

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

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

Poached Pear - Whole pear poached in claret, served warm with a hot port wine sauce and local vanilla ice cream

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

Raspberry Pavlova - meringue topped with cream and raspberries with a raspberry coulis

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

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

Coffee or Tea and chocolate truffles