

Starters & Afters

Choose any five dishes from the following:-

Soup - Classic French Onion - Onions, beef stock and red wine with a large cheese-topped crouton

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

Chicken Liver Pâté - served with malted brown toast

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Risotto (V) - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

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

Smoked Salmon - hand carved and served with buttered brown bread

King prawns 'St Jacques' - scallop shell filled with king prawns and mushrooms in a creamy white wine sauce garnished with piped mashed potato and topped with cheese and breadcrumbs

Crab Tart - served warm with a salad garnish

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

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

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

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

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double 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 Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

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

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

Coffee or Tea and chocolate truffles

Chapel House
RESTAURANT WITH ROOMS

Starters & **Afters**

Thursday 14th October 2021
Friday 15th October 2021
Saturday 16th October 2021

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

Telephone: 01827 718949

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