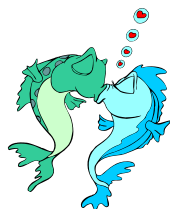


Fish Evening



Thursday 22nd June 2023

Friday 23rd June 2023

and Saturday 24th June 2023

An evening of fine fish and seafood dishes

Three sumptuous courses - £42

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

Salmon Florentine

Fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Scallop and Mushroom Risotto

Creamy risotto rice with panfried scallops and mushrooms

Egg and Prawn Salad

Classic Summer starter of hard boiled egg, king prawns and tasty mayonnaise with a little salad garnish

Lemon Sole

Filletts of lemon sole with an orange and stem ginger butter sauce, garnished with Mussels

Salmon and Brill Plaît

Interwoven fillets of salmon and brill served with a basil and white wine sauce

Sea Bass

Grilled fillet of sea bass with tomato concasse, olives and capers

Caged Peach

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

Grand Marnier Pot au Chocolat

Classic baked chocolate custard, made with finest dark Valrhona™ chocolate and laced with Grand Marnier, served with cream

Raspberry Panna Cotta

Italian-style set cream with a fresh raspberry topping

Cheese and Biscuits

Selection of five cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles