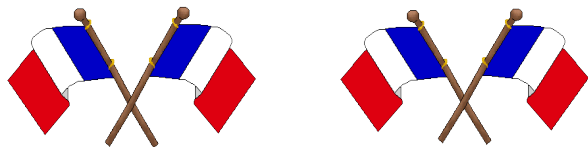


## French Evening



Thursday 31st August 2023  
Friday 1st September 2023  
and Saturday 2nd September 2023

A gastronomic evening of french favourites

Three courses and coffee - £42.00 per person

**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.

Please note a 10% discretionary service charge may be added to your bill.

Telephone: 01827 718949

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

### Soupe a l'Oignon

Onions, beef stock and red wine with a large cheese-topped crouton

### Tartelette feuilletée aux foies de canard

Gently panfried duck livers, flamed in Armagnac, and served in a puff pastry case with a creamy mushroom and grape sauce

### Rillettes de saumon et pétoncles

Poached salmon and scallops blended with herbs, cream and lemon juice and served cold, with melba toast, garnished with salad leaves

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### Loup de mer sauce homard

Fillet of sea bass with a lobster and mushroom sauce garnished with king prawns

### Filet de Porc Soubise

Sliced tenderloin of pork with an onion, cheese, cream and dijon mustard sauce garnished with rice

### Filet de boeuf Merlot

Locally-reared fillet steak, cooked to your liking, with a red wine sauce and wild mushrooms sautéed in garlic butter

*garnished with a selection of fresh vegetables as appropriate*

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### Crème Caramel

Classic custard dessert with liquid caramel - light and smooth, served with fresh fruit compôte

### Coupe en chocolat blanc aux framboises

White chocolate outer shell filled with raspberries, cream and raspberry coulis

### Plateau de Fromages

Selection of French cheeses served with biscuits and french bread

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Café ou Thé et Chocolats Fraîche