





## Sunday 10th March 2024 Treat Mum to a splendid lunch overlooking our pretty walled garden

Four courses – £44.00including a glass of Champagne on arrival

## Telephone: 01827 718949 and 07561 856273

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

**Allergy and food intolerance sufferers**: <u>**BEFORE**</u> 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.

Crêpes (V *without ham*) Thin pancakes filled with ham, camembert and sautéed mushrooms served with a creamy sauce (ham may be omitted)

> Smoked salmon Hand carved and served with buttered brown bread

Duck Livers Gently panfried and served with madeira sauce in a puff pastry case

## Roasted Fillet of Beef

Roasted fillet of beef, sliced and served with all the usual accompaniments including Yorkshire Pudding, roasted potatoes, rich red wine gravy and horseradish relish

Chicken Tamworth Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

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

'Treacle' Sponge Pudding served at the table with custard and extra golden syrup

Slovak Pear Pear poached in white wine, served warm, with brandied cream cheese and hot port wine sauce

Crème brûlée Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits served with biscuits and grapes

-000-Coffee or Tea, and homemade chocolate truffles