



Celebration Dinner

Xxxxday XXth XXXXXXX 20XX

7.00 for 7.30pm

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

Mushroom 'St. Tropez' (v)(gf)

Large flat mushroom filled with roasted Mediterranean vegetables, topped with halloumi and baked, served with a fresh red pepper sauce

Smoked Salmon Parcels (gf)

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

Ham Rolls (gf)

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

Crêpes Gateau (v)

Thin pancakes layered with, rice, vegetables, mushroom and tomato with a tomato concasse

Lamb

Locally reared loin of lamb, cooked pink and served sliced with a port, orange and redcurrant sauce

Salmon

Ring of salmon fillet filled with tasty mussels risotto served with a tomato, white wine and basil sauce

Crème brûlée (v)(gf)

Classic baked egg custard with a crispy burnt sugar topping

Duo of Chocolate (v)(gf)

Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Caged Pear (v)(gf)

Whole comice pear poached in claret, served warm with a hot port wine sauce and local vanilla ice cream, imprisoned in a caramel cage

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Coffee, or Tea, and homemade chocolate truffles