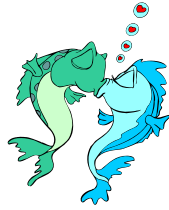


Fish Evening



Friday 1st April 2022
and Saturday 2nd April 2022

An evening of fine fish and seafood dishes

Three sumptuous courses - £40.00

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.

A **vegetarian or fish** 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

Scallop and Mushroom Risotto
creamy risotto rice with panfried scallops and mushrooms

King Prawns
pan-fried in Armagnac and baked in a shell with tomato concasse topped with fried breadcrumbs and parsley

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

Lemon Sole
Grilled fillet of lemon sole served with spinach, sauteed mushrooms and herb butter

Trout
Fillet of river trout filled with a salmon mousse and poached; served with a creamy tarragon sauce

Monkfish
Sautéed fillet of monkfish set on a bed of casseroled tomatoes, onions and colourful peppers

Caged Pear
Half a pear poached in white wine, served warm with brandied cream cheese, walnuts and hot port wine sauce, imprisoned in a caramel cage

Chocolate and Orange Tart
Sweet pastry tart filled with a ganache of Valrhona™ chocolate and Cointreau served with softly whipped cream

Eve's Pudding
Classic sponge and apple pudding served hot with custard or cream

Cheese and Biscuits
Selection of five cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles