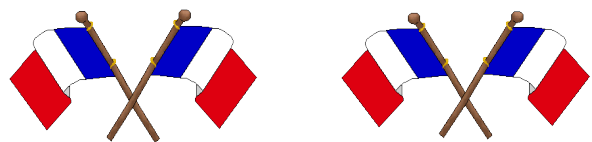


French Evening



Friday 10th November 2017
and Saturday 11th November 2017

A gastronomic evening of french favourites

Three courses and coffee - £37 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.

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.chapelhouse.eu

Soupe a l'Oignon

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

Tartelette feuilletée aux Moules

Mussels in a creamy sauce with shallots, white wine and parsley served in a puff pastry tartlet

Mousse aux épinards (v)

Little spinach moulds served hot with creamy Fourme d'Ambert sauce

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Filet de barbue et la tomate

Grilled fillet of brill garnished with tomato concasse and white crab meat

Coq au Vin de Bourgogne

Typical Burgundian recipe, from the Cloche d'Or in Dijon: joints of chicken casseroled in red Burgundy with streaky bacon, onions, garlic and mushrooms.

Filet de boeuf Bordelaise

Fillet of beef set on a duxelles-topped crouton with a sauce of claret, fresh tomato and onion

garnished with a selection of fresh vegetables as appropriate

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Tartelette de La Mancha

An apple and chocolate dessert with creamy saffron from La Mancha on a plain rich shortcrust 'breton'

Crêpe soufflée aux framboises

Light pancake filled with meringue, ground almonds and raspberries, baked to order, and served hot with 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