

Flambé Fridays



April 2024

Featuring the art of the flambé lamp with Richard displaying his cooking skills at your table

Three Courses (Starter, Main and Dessert) - £40 per person
Two Courses (Starter and Main) - £30 per person

Telephone: 01827 718949 and 07561 856273

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

Proud to support local businesses:

Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.

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.

All main course dishes are served with a selection of fresh vegetables as appropriate

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

Risotto

Creamy savoury Italian rice, smoked haddock and mussels with parmesan

Crêpes Florentine (V)

Two light pancakes filled with spinach and cheese and masked with a creamy sauce

Smoked Chicken Salad

Slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

Duck 'Roberto'

Sliced breast of duck pan-fried with mushrooms and orange, flamed in whisky

Monkfish

Slices of monkfish fillet and king prawns pan-fried with lime juice, diced tomato, parsley and ginger, flamed in Cornish Pastis

Pork 'Diane'

Escalopes of pork tenderloin pan-fried with red wine, shallots, mushrooms and Worcester Sauce, flamed in brandy

*A non-flambéed vegetarian main course is available
- please let us know at time of booking*

Pot au Chocolat

Classic baked chocolate cream made with the finest Valrhona® chocolate

Lime Tartlet

Made with fresh limes and served with softly whipped double cream

Raspberry cheesecake

Individual creamy, American-style, cheesecake with a crushed biscuit base and topped with fresh raspberries and raspberry coulis