

Flambé Fridays



August 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/Dessert and Main) - £30 per person

Tables of 2 ideal (4 max) as Richard has two flambe lamps and two hands!

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

Smoked Chicken Salad

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

Smoked Salmon Parcels

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

Madeiran Mushroom (V)

Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Chicken Kandyan

Chicken breast escalope, flamed in vodka, with a creamy lightly-curry sauce of coconut milk, malibu and pineapple pieces served with savoury rice instead of potatoes

King Prawns

King Prawns pan fried with a drop of white wine, quartered mushrooms, diced fresh tomato, parsley, garlic, and capers, flamed in whisky

Pork 'Diane'

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

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

Lime Tartlet

made with fresh limes and served with softly whipped double cream

Raspberry Mess

Fresh English raspberries, chantilly cream and meringue pieces all mixed together with a drizzle of raspberry coulis!

Duo of Chocolate

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