

Flambé Fridays

July 2024

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

Three Courses (Starter, Main and Dessert) - $\pounds40$ per person Two Courses (Starter/Dessert and Main) - $\pounds30$ 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: <u>BEFORE</u> 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

Crêpes Florentíne (V)

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

Sautéed king prawns and tomato concasse in a shortcrust pastry tart

Rísotto (V)

Creamy savoury rice with petit pois peas, broad beans

Chicken 'Normandy'

Escalope of chicken breast pan-fried with cider, leeks, dijon mustard and cream, flamed in cider brandy

Monkfish

Slices of monkfish fillet flamed in Pastis with onions, peppers, diced tomatoes, olives and parsley

Classic Steak Diane

Two thin slices of local fillet steak 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

Caged Peach

Whole poached peach, set on kirsch–soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Eton Mess

Fresh English strawberries, chantilly cream and meringue pieces all mixed together!

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)