

## Flambé Fridays



May 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

Telephone: 01827 718949 and 07561 856273

Chapel House, Friars Gate, Atherstone, CV9 1EY  
[www.chapelhouseatherstone.co.uk](http://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

Risotto (V - without ham)

Creamy savoury rice with ham, petit pois peas, and garden mint  
(ham may be omitted for vegetarian option)

Smoked Salmon

Hand carved and served with buttered brown bread

Duck and Orange Pâté  
served with toast

Chicken 'Kandyan'

Chicken breast escalope, flamed in vodka, with a creamy lightly-curved sauce of coconut milk, malibu and pineapple pieces

Monkfish

Monkfish fillet slices and king prawns flamed in whisky and pan fried with lime juice, diced tomato, mushroom, parsley and cream, served with rice instead of potatoes

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 Pear

Pear poached in white wine, served warm with brandied cream cheese, walnuts and hot port wine sauce, imprisoned in a caramel cage  
(nuts may be omitted - please ask)

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Duo of Chocolate

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