

Flambé Fridays



October 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 flambé 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

Crab and Mushroom Crêpes

Two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

Ham Rolls

Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

Chicken Livers Lyonnaise

Sautéed chicken livers with a sauce of caramelised onion and Madeira garnished with puff pastry

Pork

Escalopes of pork tenderloin pan-fried with cider, apples, cream, french mustard and parsley, flamed in Somerset cider brandy

Halibut

Slices of halibut fillet flamed in Pastis with onions, peppers, diced tomato and parsley

Duck 'Roberto'

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

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

Caged Pear

Pear poached in claret, served warm, with local vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

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) and decorated with kirsch-soaked black cherries (cherries may be omitted)