

## Flambé Fridays



September 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](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

Crêpes Florentine (V)

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

Mussels Tartlet

Mussels cooked in cider, cream and chives, served in a puff pastry case

Duck and Orange Pâté

Served with malted brown toast

Fillet Steak

Escalopes of fillet steak pan-fried with red wine, chorizo, garlic and cream, flamed in cognac

Monkfish

Slices of monkfish fillet pan-fried with white wine, cherry tomatoes, mixed peppers, cucumber, and ginger, flamed in whisky

Partridge 'Diane'

Escalopes of partridge, pan-fried with red wine, shallots, mushrooms and Worcestershire Sauce, flamed in brandy

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

Apple Puff

Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

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)