



# The Menu

Two Courses ~ £36.65 • Three Courses ~ £47.50

Main Course only ~ £25.80 • Starter/dessert ~ £10.85

*Including complimentary appetiser, bread, two vegetables, and potatoes*

## First Courses

**Salmon Rillettes** - poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

**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

**Madeiran Mushroom (V)** - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

**Crab and Mushroom Tart** - served warm with a salad garnish

**Risotto** - creamy savoury rice with ham and petit pois peas (*ham may be omitted for vegetarian option*)

**Crêpes Florentine (V)** - two light pancakes filled with spinach and cheese and masked with a creamy sauce

## Main Courses

**Monkfish** - slices of monkfish fillet sauteed with ginger, garlic, honey and lime juice, fresh diced tomato and cucumber

**Sea Bass Meunière** - Fillet of sea bass, coated in seasoned flour, panfried in butter and garnished simply with king prawns and herb butter

**Aubergine Tower (V)** - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

**Fillet Steak** - locally reared fillet steak, cooked to your liking, with a red wine, mushroom and fresh tomato sauce (*£5 supplementary charge*)

**Lamb** - loin of local lamb cooked pink and served sliced with a sauce of port, redcurrant and orange

**Chicken** - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*)

**Pork Escalope** - grilled and topped with Fourme d'Ambert cheese, garnished with tomato concasse

*All dishes are served complete with their own fresh vegetables and potato  
however a dish of extra vegetables is available - order with your main course - £3 per person*

# Desserts

**Caged Peach** - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

**Raspberry Pannacotta** - Italian-style set cream with a fresh raspberry topping

**Duo of Chocolate** - Dark chocolate outer shell filled with chocolate mousse (*made with fresh egg whites*) decorated with kirsch-soaked black cherries

**Strawberry Tower** - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

**Crème brûlée** - Classic baked egg custard with a crispy burnt sugar topping

**Vanilla Ice Cream** - Exceptionally good local dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

**Cheese** - four different varieties of cheese served with biscuits (£4 supplementary charge)

# Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.60 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.70 *single* £4.20 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

*add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles*



## **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.

**Statutory declaration:** *To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs*

*Please note, service charge is **not** included and any tips will be divided evenly between everyone working that service*

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