



Game Evening

Thursday 4th December 2025
Friday 5th December 2025
Saturday 6th December 2025

*A special evening of fine dining prepared
from local seasonal ingredients*

Three sumptuous courses - £45.50

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.

A **vegetarian or fish** main course is available - please let us know at time of booking.

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.

Office Mobile: 07561 856273

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY
www.chapelhouseatherstone.co.uk

Pheasant

Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

Venison Sausages 'Lyonnaise'

Cocktail-sized venison sausages with a sauce of caramelised onions and madeira garnished with mashed potato

King Prawns

served on vermicelli pasta with a sauce of butter, fresh herbs, white wine, onion and garlic



Wild Duck 'Forestières'

Sliced breast of locally-shot wild duck with a red wine and shallot sauce, garnished with diced ham and mushrooms

Venison

Sirloin of venison, cooked pink, served sliced with a sauce of port, orange and redcurrant

Trio of Game

(1) Breast of partridge wrapped in serrano ham; (2) sautéed rabbit; and (3) mini pheasant 'burger'; served with a rich mushroom, orange and whisky sauce

All served with a selection of fresh vegetables and potatoes



Pear and Ginger Crumble

served warm with custard or softly whipped cream

Grand Marnier Pot au Chocolat

Classic baked chocolate custard, made with finest dark Valrhona™ chocolate and laced with Grand Marnier, served with cream

Cheese and Biscuits

Selection of English cheeses, served with biscuits



Coffee or Tea and homemade chocolate truffles