



# Ala Carte Menu

One Course ~ £24.30 • Two Courses ~ £34.15 • Three Courses ~ £44.00

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

## First Courses

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

**Smoked Salmon** - hand carved and served with buttered brown bread

**Risotto** - creamy savoury Italian rice, smoked haddock and mussels with parmesan

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

**Portobello Mushroom (V *without bacon*)** - filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

**Confit of duck leg** - with port, orange and redcurrant sauce, and 'Bubble & Squeak'

**Borscht** - Classic thin beetroot and duck soup

## Main Courses

**Sea Bass Ring** - Ring of sea bass fillet filled with salmon mousse and served with a classic 'Véronique' orange sauce garnished with grapes

**Salmon 'Florentine'** - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

**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 rich sauce of caramelised onions and madeira "Lyonnaise-style" (£4 supplementary charge)

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

**Venison** - sirloin of venison, cooked pink, and served sliced with a dark sauce of whisky, orange and mushroom

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

*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

**Apple Pastry** - puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

**Frangipan Tart** - Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with toasted almonds, served with cream

**Sticky Toffee Pudding** - classic date sponge pudding, served warm with caramel sauce and a dollop of lightly whipped double cream

**Poached Pear** - Pear poached in claret, served warm with a hot port wine sauce and local vanilla ice cream

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

**Pot au Chocolat** - baked chocolate cream, made with finest dark chocolate and Grand Marnier, served with cream

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

# Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.40 *single* £3.90 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.90

Liqueur Coffees ~ from £8.40

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



**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



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31 January 2023