



# 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

**Risotto (V)** - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

**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

**King Prawn Tartlet** - sautéed king prawns and tomato concasse in a shortcrust pastry tart

**Pâté** - coarse liver and pork Ardennes pâté served with toast

**Smoked Salmon Parcels** - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

**Soup (V)** - Butternutsquash and Herb Soup

## Main Courses

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

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

**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 red wine sauce, diced ham and quartered mushrooms (*£4 supplementary charge*)

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

**Chicken** - Sliced chicken breast with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

**Venison** - Slices of venison with a sauce of shallots and Green Chartreuse

*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

**Passion Fruit Pannacotta** - Italian-style set cream with a fresh passion fruit topping garnished with mango pieces

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

**Slovak Pear** - Whole comice pear, poached in white wine, served with brandied cream cheese, sprinkled with **walnuts** and served warm with hot port wine sauce

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

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

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

**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

*Please note a 10% discretionary service charge will be added to your bill.*



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