



# 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

**Risotto** - creamy risotto rice with panfried scallops and mushrooms

**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

**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

**Beetroot Gravadlax** - classic Scandanavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

**Chicken Livers** - sauteed chicken livers set on a crouton with a rich caramelised onion and Madeira sauce

**Spinach and Cheese Tartlet (V)** - Spinach and Goat's cheese in a pastry case

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

## Main Courses

**Red Snapper** - Grilled fillet of Red Snapper with a classic 'Véronique' orange sauce garnished with grapes and king prawns

**Salmon** - ring of salmon fillet filled with tasty mushroom risotto, served with a basil and white wine 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 creamy stilton sauce and a 'thatch' of walnuts (*£4 supplementary charge*) (*nuts may be omitted - please ask*)

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

**Chicken** - sliced breast of chicken with a creamy cheese and leek sauce

**Venison** - panfried slices of sirloin of venison with a red wine sauce, garnished with diced ham and mushrooms

*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

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

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

**Italian Lemon Meringue Tartlet** - classic, sharp, lemon tart topped with Italian meringue and served with slightly whipped double cream

**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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