



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

Whole Dover Sole - Grilled Dover sole, cooked whole, garnished simply with herb butter and King Prawns (£4 supplementary charge)

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 cheese and leek sauce (£4 supplementary charge)

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

Chicken - Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom 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

Pear Puff - puff pastry case filled with sautéed pear and served warm with caramel sauce and a spoon of softly whipped cream

Italian Lime Meringue Tartlet - Fresh lime tart topped with Italian meringue, and served with lightly whipped 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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