



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

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

**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

**Smoked chicken salad** - slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

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

**King Prawns with oregano** - served in a shell on vermicelli pasta with a sauce of butter, oregano, parsley, white wine, onion and garlic

## Main Courses

**Sea Bass** - ring of sea bass fillet filled with tasty mushroom risotto, served with a basil and white wine sauce

**Salmon** - fillet of salmon garnished with sliced tomato and cucumber and served with parsley and lemon 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, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn sauce (£4 supplementary charge)

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

**Pork** - grilled escalopes of pork tenderloin with a red wine, fresh tomato, and mushroom sauce and air-dried ham

**Chicken** - sliced breast of chicken with a cider, Dijon mustard and cream sauce

*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

**Caged Peach** - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

**Strawberry Tower** - layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

**Summer Pudding** - classic summer 'pudding' served with softly whipped double cream

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

**Chocolate Tart** - sweet pastry tart filled with a ganache of Valrhona™ chocolate laced with Tia Maria, served with softly whipped 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*

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



**Telephone: 01827 718949**



Find us on  
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