



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)

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

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

Scallops - served in a shell on vermicelli pasta with a sauce of butter, oregano, parsley, onion and garlic

Main Courses

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 red wine sauce and wild mushrooms sautéed in garlic butter (*£4 supplementary charge*)

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

Pork 'Soubise' - Sliced tenderloin of pork with an onion, cheese, cream and dijon mustard sauce garnished with rice

Chicken - sliced breast of chicken with a sauce of tomato concasse, white wine and tarragon

*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 Caramel - classic custard dessert with liquid caramel - light and smooth, served with fresh fruit compôte

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

Lime Tartlet - made with fresh limes and served with softly whipped double cream

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

Raspberry and white chocolate cup - White chocolate outer shell filled with raspberries, cream and raspberry coulis

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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