



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

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

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

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

Duck Livers - gently panfried duck livers, served in a pastry case with a rich caramelised onion and Madeira sauce

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

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

Main Courses

Sea Bass - Fillet of sea bass set on a bed of spinach with a creamy Mornay sauce

Monkfish - Monkfish fillet slices and king prawns flamed in whisky and pan fried with lime juice, diced tomato, mushroom, parsley and cream, served with rice instead of potatoes

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 and set on a pâté-topped crouton with a rich madeira sauce "Rossini-style" (£4 supplementary charge)

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

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

Chicken - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*)

*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

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

Caged Pear - half a pear poached in claret, served warm, with vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

Lemon Tartlet - classic, sharp, lemon tart served with slightly whipped double cream

Vanilla Ice Cream - Exceptionally good local Dreamy Cow™ 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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