



# 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

**Risotto (V without ham)** - creamy savoury rice with ham and petit pois peas (ham may be omitted for vegetarian option)

**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

**Salmon 'Florentine'** - fillet of salmon parcel filled with spinach and served 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 cheese and leek 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

**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 may be added to your bill.*



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