



# The Menu

One Course ~ £25.00 • Two Courses ~ £35.50  
• Three Courses ~ £46.00

*Including complimentary appetiser, bread, two vegetables, and potatoes*

## First Courses

**Pheasant 'Bonnie Prince Charlie'** - Slices of breast of pheasant with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

**Risotto** - tasty tomato risotto with panfried king prawns

**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 and served with madeira sauce in a puff pastry case

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

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

## Main Courses

**Sea Bass Ring** - Ring of sea bass fillet filled with tasty mushroom risotto, served with a basil and white wine 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, with a creamy stilton sauce and a 'thatch' of walnuts (£4 supplementary charge) (*nuts may be omitted - please ask*)

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

**Venison** - Sirloin of venison, cooked pink, and served sliced with a pâté-topped crouton and a rich madeira sauce

**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

**Grand Marnier Pot au Chocolat** - Classic baked chocolate custard, made with finest dark Valrhona™ chocolate and laced with Grand Marnier, served with cream

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

**Apple & Blackberry Crumble** - served warm with cream or vanilla ice cream

**Frangipan Tart** - Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with toasted almonds, served with cream

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

**Banana Praline Cup** - dark chocolate shell filled with a luxurious combination of mascarpone cream and banana and drizzled with praline

**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 especially for parties of eight or more.*



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