



# The Menu

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

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

## First Courses

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

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

**Madeiran Mushroom (V)** - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

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

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

**Duck Livers** - gently panfried duck livers, with a creamy armagnac sauce, in a puff pastry case

## Main Courses

**Salmon** - Salmon fillet and spinach with a creamy mustard and dill sauce served in a filo pastry basket

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

**Crêpes Gateau (V)** - thin pancakes layered with (i) colourful roasted Mediterranean vegetables (mixed peppers, aubergine, sweet potato and cherry tomatoes) and (ii) spinach, mushrooms, walnuts and cheese, and served with red pepper coulis

**Fillet Steak** - locally reared, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn and brandy sauce (*£4 supplementary charge*)

**Lamb** - sliced loin of local lamb, cooked pink, with a red wine and mushroom sauce served with Wild Rowan Jelly

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

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

**Apple Pastry** - Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

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

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

**Vanilla Ice Cream** - Exceptionally good local 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*



**Proud to support local businesses:**

*Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.*

**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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