



# The Menu

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

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

## First Courses

**Risotto** - creamy savoury rice with ham, petit pois peas, and garden mint (*ham may be omitted for vegetarian option*)

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

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

**Smoked chicken salad** - slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

**King Prawns** - served on vermicelli pasta with a sauce of butter, fennel, parsley, white wine, onion and garlic

**Mussels Tartlet** - Mussels, shallots, white wine and herbs served in a shortcrust pastry tartlet.

## Main Courses

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

**Monkfish** - Fillets of monkfish with a creamy honey and stem ginger sauce 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 rich sauce of caramelised onions and madeira "Lyonnaise-style" (*£4 supplementary charge*)

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

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

**Pork** - slices of pork tenderloin with a cider, mushroom, cream and Dijon mustard 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

**Baked Peach** - Fresh peach stuffed with crushed amaretti biscuits, honey and Amaretto liqueur, served hot with vanilla ice cream

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

**Eton Mess** - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

**Raspberry Tower** - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

**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 six or more.*

**Telephone: 01827 718949 and Mobile: 07561856273**

Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY  
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk

11 July 2024