



# 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 (V)** - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

**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

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

**Chicken Liver Parfait** - silky smooth pâté served with melba toast

## Main Courses

**Sea Bass** - grilled fillet of sea bass with a white wine and fresh basil sauce

**Monkfish** - slices of monkfish fillet and king prawns pan-fried with white wine, diced tomato, ginger, parsley and capers

**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

**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

**Caged Peach** - poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

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

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

**Crème brûlée** - Classic baked egg custard with a crispy burnt sugar topping

**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.*

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03 August 2024