



# 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

**Portobello Mushroom (V without bacon)** - Large flat mushroom filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper 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

**Chicken Livers** - gently panfried and served in a puff pastry case with madeira sauce

## Main Courses

**Lemon Sole** - grilled fillet of lemon sole garnished simply with king prawns and herb butter

**Salmon** - fillet of salmon garnished with sliced tomato and cucumber and served with parsley and lemon sauce

**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" (*£5 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

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

**Strawberry Tower** - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

**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 ~ £3.60 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.70 *single* £4.20 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

*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

10 August 2024