



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*)

Fig, Goat's cheese and beetroot salad (V)

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

Mussels Tartlets - Mussels cooked in cider, cream and chives, served in a puff pastry case

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

Soup - Classic French Onion - Onions, beef stock and red wine with a large cheese-topped crouton

Main Courses

Sea Bass - grilled fillet of sea bass with tomato concasse garnished with prawns

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay 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, with a red wine, chorizo and garlic sauce (*£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*

10 September 2024

Desserts

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

Lime Tartlet - made with fresh limes and served with softly whipped double cream

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

Strawberry Tower - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry 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 ~ £3.60 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 September 2024