



# The Menu

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

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

## First Courses

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

**Ham Rolls** - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

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

**Risotto** - creamy savoury Italian rice, smoked haddock and mussels with parmesan

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

## Main Courses

**Lemon Sole** - Grilled fillet of lemon sole with a white wine, butter and basil sauce

**Monkfish** - Monkfish fillet slices and king prawns pan fried with white wine, lime juice, diced tomato, mushroom, parsley and cream

**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, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn and brandy 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 cheese and leek sauce

**Venison** - Sirloin of venison, cooked pink, served sliced with a red wine and shallot sauce, garnished with diced ham and mushrooms

*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*

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# Desserts

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

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

**Caged Pear** - pear poached in claret, served warm, with local vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

**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 ~ £3.60 *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.*

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