



The Menu

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

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Beetroot Gravadlax - classic Scandinavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

Moules Marinières - Classic dish of mussels cooked in white wine with leeks, garlic and parsley (finger bowl provided)

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

Spinach and Cheese Tartlet (V) - Spinach and Goat's cheese in a pastry case

Risotto (V) - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, cherry tomatoes)

Duck Livers - gently panfried duck livers, with a creamy armagnac sauce, in a puff pastry case

Main Courses

Salmon - Salmon fillet and spinach with a creamy mustard and dill sauce served in a filo pastry basket

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

Crêpes Gateau (V) - thin pancakes layered with (i) colourful roasted Mediterranean vegetables (mixed peppers, aubergine, sweet potato and cherry tomatoes) and (ii) spinach, mushrooms, walnuts and cheese, and served with red pepper coulis

Fillet Steak - locally reared fillet steak, cooked to your liking, with a creamy mushroom and armagnac sauce (*£4 supplementary charge*)

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

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

Venison - Sirloin of venison, cooked pink, and served sliced with a pâté-topped crouton and a rich madeira 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

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

Oaty Pear and Marmalade Pudding - Baked pudding made of oats, chopped almonds, honey and cinnamon filled with chopped pear and Richard's marmalade served with custard

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

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

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



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 eight or more.



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