

## Flambé Evening



Thursday 23rd - Saturday 25th February 2023

Featuring the art of the flambé lamp with Richard displaying his cooking skills at your table

**Please note: max 2 guests per table**  
Three courses and coffee - £42 per person

**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.

A non-flambéed **vegetarian** main course is available - please let us know at time of booking.

All main course dishes are served with a selection of fresh vegetables as appropriate

Telephone: 01827 718949

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY  
[www.chapelhouseatherstone.co.uk](http://www.chapelhouseatherstone.co.uk)

Crêpes Florentine (V)

Two light pancakes filled with spinach and cheese and masked

Smoked Salmon Parcels

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

Risotto

Creamy savoury rice with ham and petit pois peas  
(ham may be omitted for vegetarian option)

Pork 'Diane'

Escalopes of pork tenderloin pan-fried with red wine, shallots, mushrooms and Worcester Sauce, flamed in brandy

Monkfish and King Prawns

Monkfish fillet slices and king prawns flamed in Cornish Pastis with lime juice, diced tomato, mushroom, parsley and cream, served with rice instead of potatoes

Chicken Kandyan

Chicken breast escalope, flamed in vodka, with a creamy lightly-curved sauce of coconut milk, malibu and pineapple pieces

Richard's Marmalade Sponge Pudding

Variation of the classic, made with Richard's homemade Seville orange marmalade, served with marmalade and whisky sauce

Chocolate Tart

Sweet pastry tart filled with a ganache of Valrhona™ chocolate laced with Tia Maria, served with softly whipped cream

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

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Coffee or Tea and homemade Truffles