

Flambé Evening



Thursday 2nd - Saturday 4th November 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

Garlic Oyster Mushrooms (V)

Sauteed oyster mushrooms in a creamy garlic sauce and served in a puff pastry case

Coquilles St. Jacques

Scallop shell filled with scallops and mushrooms in a white wine sauce garnished with piped mashed potato and topped with cheese and breadcrumbs

Risotto

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

Venison 'Diane'

Two thin slices of venison pan-fried with red wine, shallots, mushrooms and Worcestershire sauce, flamed in brandy

Monkfish and King Prawns 'Exotique'

Monkfish fillet slices and king prawns flamed in whisky and pan fried with stem ginger, honey and cream, served with rice instead of potatoes

Chicken

Escalopes of chicken breast pan-fried with cider, apples, leeks, cream and Montgomery Cheddar, flamed in Somerset cider brandy

Eve's Pudding

Classic sponge and apple pudding served hot with caramel sauce and mustard

Kahlúa Pot au Chocolat

Classic baked chocolate cream made with the finest Valrhona™ chocolate laced with Kahlúa™ liqueur

Lemon Tartlet

Classic, sharp, lemon tart served with slightly whipped double cream

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Coffee or Tea and homemade Truffles