



## *Game Evening*

Thursday 30th November 2023  
Friday 1st December 2023  
Saturday 2nd December 2023

*A special evening of fine dining prepared  
from local seasonal ingredients*

Three sumptuous courses - £42

**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.

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

**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.

Telephone: 01827 718949 or 07561 856273

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

### *Pheasant*

Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

### *Venison Sausages 'Lyonnaise'*

Cocktail-sized venison sausages with a sauce of caramelised onions and madeira garnished with mashed potato

### *King Prawns Tartlet*

Sautéed king prawns and tomato concasse in a shortcrust pastry tart



### *Wild Duck 'Roberto'*

Breast of wild Duck, roasted and served sliced with a dark sauce of whisky, orange and mushroom

### *Venison 'Forestières'*

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

### *Trio of Game*

(1) Partridge breast; (2) Confit of Duck Leg; and (3) mini pheasant 'burger'; served with a Madeira sauce

*All served with a selection of fresh vegetables and potatoes*



### *Poached Pear*

Pear poached in claret, served warm with a hot port wine sauce and local vanilla ice cream

### *Crème brûlée*

Classic baked egg custard with a crispy burnt sugar topping

### *Cheese and Biscuits*

Selection of English cheeses, served with biscuits



*Coffee or Tea and homemade chocolate truffles*