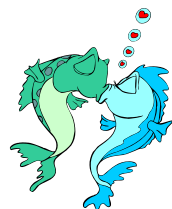


Fish Evening



Thursday 13th June 2024
to Saturday 15th June 2024

An evening of fine fish and seafood dishes

Three sumptuous courses - £44

Telephone: 01827 718949 and 07561 856273

Chapel House, Friars Gate, Atherstone, CV9 1EY
www.chapelhouseatherstone.co.uk

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 **vegetarian** 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.

King Prawn Tart

Sautéed king prawns and tomato concasse in a shortcrust pastry tart

Scallop and Mushroom Risotto

Creamy risotto rice with panfried scallops and mushrooms

Salmon Rillettes

Poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

Sea Bass Ring

Ring of sea bass fillet filled with salmon mousse and served with a white wine, butter and basil sauce

Grilled Lemon Sole

Grilled fillet of lemon sole garnished simply with king prawns and herb butter

Monkfish

Sautéed fillet of monkfish set on a bed of casseroled tomatoes, onions and colourful peppers

Caged Peach

Whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Strawberry Tower

Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

Selection of four cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles