

## French Evening





Thursday 5th September 2024

Friday 6th September 2024

and Saturday 7th September 2024

A gastronomic evening of french favourites

Three courses and coffee - £44.00 per person

Allergy and food intolerance sufferers: <u>BEFORE</u> 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.

Please note a 10% discretionary service charge may be added to your bill.

Telephone: 07561 856273

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

Soupe a l'Oignon

Onions, beef stock and red wine with a large cheese-topped crouton

Salade de figues, chèvre et betteraves (V)

Fig, Goat's cheese and beetroot salad (V)

Moules au cídre du pays d'Auge Mussels cooked in cider, cream and chives, served in a puff pastry case

Bar fourrée à la mousse de saumon et épinards

Poached sea bass ring filled with salmon and spinach mousse served with a white wine, butter and basil sauce

Poulet à la bordelaise

Sliced breast of chicken set on a duxelles-topped crouton, with a sauce of red wine, fresh tomato and onion

Escalopes de filet de porc grillées à la normande

Grilled escalopes of pork tenderloin with a cider, mushroom, cream and Dijon mustard sauce garnished with glazed apple slices

garnished with a selection of fresh vegetables as appropriate

Tarte au chocolat et bénédictine

Chocolate and Benedictine Tart - served with softly whipped cream

Profiteroles de café et caramel

Choux buns filled with coffee liqueur cream with caramel sauce

Plateau de Fromages

Selection of French cheeses served with biscuits and french bread

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Café ou Thé et Chocolats Fraîche