

## Great British Specials



Thursday 22nd - Saturday 24th February 2024

Celebrating Great Britain with flavours and ingredients  
representing England, Scotland and Wales

Three courses and coffee - £44.00 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.

**Vegetarians** - 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 and 07561 856273

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

### Cheese and Spinach Tartlet (V)

Sparkenhoe Shropshire Blue cheese and spinach in a pastry case

### Potato pancakes with smoked salmon

Parsley potato cakes topped with hand-carved smoked salmon and horseradish crème fraîche

### Menai Mussels

Classic dish of mussels cooked in white wine with leeks, garlic and parsley (finger bowl provided)

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### England

Fillet of beef, cooked to your liking, served with a horseradish mash and a creamy mushroom sauce

### Scotland

Salmon fillet and spinach with a creamy mustard and dill sauce served in filo pastry baskets

### Wales

Loin of Lamb cooked pink and served sliced with a lamb stock, red wine and leek jus, served with rowan jelly

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### Raspberry Syllabub

classic light dessert served with Richard's thin biscuits

### Oaty Pear and Marmalade Pudding

Baked pudding made of oats, chopped almonds, honey and cinnamon filled with chopped pear and Richard's marmalade served with custard

### British Cheeses

served with biscuits, apple and chutney

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Coffee or Tea and homemade Truffles