



Game Evenings

Thursday 5th December 2024
Friday 6th December 2024
Saturday 7th December 2024

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

Three sumptuous courses - £44

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.

Office Mobile: 07561 856273

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY
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

served on vermicelli pasta with a sauce of butter, fresh herbs, white wine, onion and garlic



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) sautéed rabbit; and (3) mini pheasant 'burger'; served with a sauce of leeks, ginger and green chartreuse

All served with a selection of fresh vegetables and potatoes



Apple Puff

Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

Grand Marnier Pot au Chocolat

Classic baked chocolate custard, made with finest dark Valrhona™ chocolate and laced with Grand Marnier, served with cream

Cheese and Biscuits

Selection of English cheeses, served with biscuits



Coffee or Tea and homemade chocolate truffles