

## Spanish Evening



Thursday 16th May - Saturday 18th May 2024

Celebrating Spain with flavours and ingredients  
representing regional Spanish cooking

Three courses and coffee - £44.00 per person

Telephone: 01827 718949 and 07561 856273

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

**Proud to support local businesses:**

Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.

**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.

**Vegetarian** option available - please let us know at time of booking.

**Vegetables:** Each main course is garnished with a selection of fresh vegetables, as appropriate

**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.

### *Higados de pollo (Chicken Livers)*

gently panfried served with a creamy Spanish brandy sauce in a puff pastry case

### *Langostinos al ajillo (Garlic Prawns)*

Pan-fried prawns, garlic, oil, lemon juice, white wine and parsley

### *Ensalada De Naranja (Orange Salad)*

with garlic and red wine garnished with chopped egg, chopped chorizo and olives

### *Cerdo con albaricoques y rioja (Pork Tenderloin)*

Pork tenderloin stuffed with apricots and baked, served sliced with a rioja, chorizo and garlic sauce

### *Pollo con salsa de almendras y azafrán (Chicken)*

with pounded almond, sherry and saffron sauce

### *Lubina con arroz de mejillones y azafrán (Sea Bass)*

Ring of sea bass filled with savoury rice of mussels and saffron, served with a white rioja and basil sauce

### *Durazno enjaulado (Caged Peach)*

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

### *Dúo de chocolate con naranja sevillana (Duo of Chocolate)*

Dark chocolate outer shell filled with light mousse of chocolate and seville orange (using fresh egg whites) decorated with glazed orange segments

### *Cheese and Biscuits (queso y galletas)*

Selection of Spanish cheeses served with biscuits

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*Coffee or Tea and homemade Truffles*