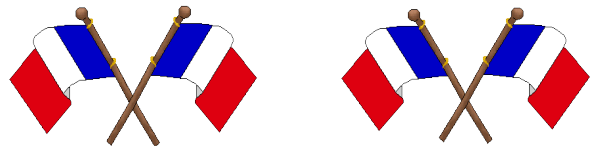


French Evening



Friday 18th September 2020
and Saturday 19th September 2020

A gastronomic evening of french favourites

Three courses and coffee - £37.50 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.

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

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

Terrine de jambon

Ham hock terrine with parsley and white wine jelly, served cold with toast and dijon mustard

Moules au cidre du pays d'Auge

Fresh mussels cooked in white wine, cider, cream, and chives, served in a puff pastry case

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Lotte à la Basquaise

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

Filet de Porc aux Pruneaux

Fillet of Pork stuffed with armagnac-marinated prunes served with creamy wholegrain mustard sauce

Filet de boeuf sur champignon

Locally-reared fillet steak, cooked to your liking, set on a field mushroom with a creamy red wine, mushroom and garlic sauce

garnished with a selection of fresh vegetables as appropriate

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Mousse au chocolat à l'orange

Light chocolate and orange mousse served with shortbread, chocolate sauce and glazed orange segments

Crêpe Soufflé aux Pommes et Amandes

Light pancake filled with sautéed apple, ground almonds and meringue, baked and served with a sweet cider sauce

Plateau de Fromages

Selection of French cheeses served with biscuits and french bread

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Café ou Thé et Chocolats Fraîche