

Flambé Evening



March 2024

Featuring the art of the flambé lamp with Richard displaying his cooking skills at your table

Three Courses (Starter, Main and Dessert) - £40 per person
Two Courses (Starter and Main) - £30 per person

Telephone: 01827 718949 and 07561 856273

Chapel House, Friars Gate, Atherstone, CV9 1EY
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.

All main course dishes are served with a selection of fresh vegetables as appropriate

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

St James' King Prawns

Pan fried in Armagnac and baked in a shell with tomato concasse, topped with fried breadcrumbs and parsley

Crêpes Florentine (V)

Two light pancakes filled with spinach and cheese and masked with a creamy sauce

Ham Rolls

Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese

Classic Steak 'Diane'

Two thin slices of local fillet steak pan-fried with red wine, shallots, mushrooms and Worcester sauce, flamed in brandy

Tuna

Slices of tuna fillet flamed in Pastis with onions, peppers, diced tomatoes, olives and parsley

Guinea Fowl 'Kandyan'

Escalope of Guinea Fowl breast, flamed in vodka, with a creamy lightly-curved sauce of coconut milk, malibu and pineapple pieces

*A non-flambéed vegetarian main course is available
- please let us know at time of booking*

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Apple Puff

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

Banana Praline Cup

Dark chocolate shell filled with a luxurious combination of mascarpone cream and banana and drizzled with praline