

## Flambé Fridays



November and December 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/Dessert and Main) - £30 per person

Tables of 2 ideal (4 max) as Richard has two flambé lamps and two hands!

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.

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

### Beetroot Gravadlax

Classic Scandinavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

### Pheasant

Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce and puff pastry

### Madeiran Mushroom (v)

Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

### Chicken 'Abbot's Fireside'

Escalopes of chicken breast pan-fried with a sauce of leeks, stem ginger and wine, flamed in green Chartreuse

### King Prawns a la crème

King Prawns flamed in brandy with mushrooms, onions and cream, served with savoury rice instead of potatoes

### Venison 'Diane'

Two thin slices of venison pan-fried with red wine, shallots, mushrooms and Worcestershire sauce, flamed in brandy

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

### Grand Marnier Pot au Chocolat

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

### Sticky Toffee Pudding

Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

### Apple and Raisin Crêpes

Two light pancakes filled with sautéed apple and rum-soaked raisins and served with a sweet cider sauce