

Scottish Evening







Thursday 30th January 2025 Friday 31st January 2025 and Saturday 1st February 2025

Fine dining the Scottish way

Three sumptuous courses - £45.50

Office Mobile: 07561 856273

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY www.chapelhouseatherstone.co.uk

Allergy and food intolerance sufferers: <u>BEFORE</u> 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.

A vegetarian 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.

Potato pancakes with smoked salmon

Parsley potato cakes topped with hand-carved smoked salmon and horseradish crème fraîche

Aberdeen Angus Tartlet

Aberdeen Angus fillet steak and mushroom duxelles filo pastry tartlet

Pheasant with 'Neeps and 'Tatties

Pheasant breast slices with a caramelised onion and madeira sauce, garnished with mashed potato and 'neeps

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Venison 'Bonnie Prince Charlie'

Sirloin of Venison, cooked pink, served sliced with a sauce of apples, cream and Drambuie, garnished with sliced apple and roasted flaked **almonds**

Lamb 'Glenmorangie'

Loin of lamb pan-fried with shallots, served with a dark sauce of Glenmorangie, orange and mushroom and garnished with haggis

Scottish Salmon

Salmon fillet ring filled with salmon mousse, studded with cod and mussels, served with white wine and herb sauce

All garnished with a selection of fresh vegetables as appropriate

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Raspberries and Chocolate Mousse

Raspberries with a Framboise liqueur coulis topped with chocolate mousse and served with shortbread fingers

Marmalade and Whisky Bread & Butter Pudding

Scottish version of a classic baked pudding of bread and custard with Richard's own Seville orange marmalade and a dash of whisky, served warm with cream

Scottish Pear and Ginger Crumble

Oat crumble with pears and ginger, served warm with custard or ice cream

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Coffee or Tea and homemade chocolate truffles