



The Menu

One Course ~ £25.80 • Two Courses ~ £36.65
• Three Courses ~ £47.50

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Smoked Salmon - hand carved and served with buttered brown bread

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Confit of duck leg - with a sauce of shallots, stem ginger and Green Chartreuse and mashed potato

King Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

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

Main Courses

Halibut - Sautéed fillet of halibut set on a bed of casseroled tomatoes, onions and colourful peppers

Monkfish Véronique - slices of monkfish fillet, coated in seasoned flour and panfried in butter, served with a classic 'Veronique' orange sauce, garnished with grapes and prawns

Aubergine Tower (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a rich sauce of caramelised onions and madeira "Lyonnaise-style" (*£5 supplementary charge*)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Chicken - sliced breast of chicken with a creamy cheese and leek sauce

Venison - Sirloin of venison, cooked pink, served sliced with a red wine and shallot sauce, garnished with diced ham and mushrooms

All dishes are served complete with their own fresh vegetables and potato however a dish of extra vegetables is available - order with your main course - £3 per person

Desserts

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a spoon of slightly whipped double cream

Caged Pear - pear poached in claret, served warm, with local vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

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

Vanilla Ice Cream - Exceptionally good local dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Cheese - four different varieties of cheese served with biscuits (£4 supplementary charge)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.60 per person

Espresso (regular or decaffeinated) and Chocolate Truffles ~ £3.70 single £4.20 double

Latte (Single espresso with hot milk) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



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.

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*

*Please note, service charge is **not** included and any tips will be divided evenly between everyone working that service*

Office Mobile: 07561856273

Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk

17 January 2025