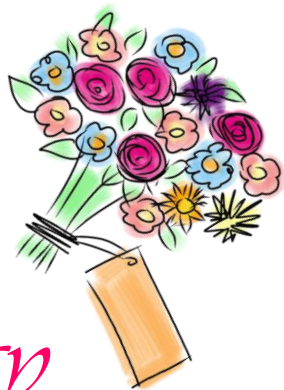


Mothering Sunday



Sunday 30th March 2025

'Mother' someone special with a splendid lunch

Four courses – £45.50
including a glass of Champagne on arrival

Telephone: 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.

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.

Cheese Soufflé (V)

Twice-baked cheesé soufflé with a cheese sauce

Smoked salmon

Hand carved and served with buttered brown bread

Duck Livers

Gently panfried and served with madeira sauce in a puff pastry case

Roasted Fillet of Beef

Roasted fillet of local beef, sliced and served with all the usual accompaniments including Yorkshire Pudding, roasted potatoes, rich red wine gravy and horseradish relish

Chicken Tamworth

Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

Salmon

Fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Vegetarian main course available - please let us know at time of booking.

Apple Crumble

served warm with softly whipped double cream or vanilla ice cream

Chocolate Mousse with Raspberries

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

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

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Coffee or Tea, and homemade chocolate truffles