



# The Menu

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

*Including complimentary appetiser, bread, two vegetables, and potatoes*

## First Courses

**Smoked Salmon Parcels** - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

**Risotto** - creamy savoury Italian rice, smoked haddock and mussels with parmesan

**Portobello Mushroom** (V without bacon) - Large flat mushroom filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

**Spinach and Cheese Tartlet** (V) - Spinach and Goat's cheese in a pastry case

**Ham and Mushroom Brioche** - Diced local ham and sauteed mushrooms in a creamy garlic sauce served with brioche

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

## Main Courses

**Salmon 'Florentine'** - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

**Halibut 'Véronique'** - Fillet of halibut, coated in seasoned flour, panfried in butter, served with a classic 'Véronique' orange sauce garnished with grapes

**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, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn and brandy sauce (£5 supplementary charge)

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

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

**Venison** - sirloin of venison, cooked pink, served sliced with a rich sauce of caramelised onions and madeira

*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

**Lime Tartlet** - made with fresh limes and served with softly whipped double cream

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

**Grand Marnier Pot au Chocolat** - Classic baked chocolate custard, made with finest dark Valrhona™ chocolate and laced with Grand Marnier, served with cream

**Raspberry Tower** - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

**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

**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*

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