



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 - sliced breast of chicken with a creamy cheese and leek 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

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

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

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

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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