



# The Menu

Two Courses ~ £36.65 • Three Courses ~ £47.50

Main Course only ~ £25.80 • Starter/dessert ~ £10.85

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

## First Courses

**Beetroot Gravadlax** - Classic Scandanavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

**Risotto (V)** - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

**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

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

**Smoked chicken salad** - Slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

**Duck Livers** - gently panfried duck livers, served in a pastry case with a rich caramelised onion and Madeira sauce

## Main Courses

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

**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 creamy stilton sauce and a 'thatch' of walnuts (£5 supplementary charge) (nuts may be omitted - please ask)

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

**Chicken** - 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

**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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