



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

Barolo Risotto - tasty savoury rice, made with Italian red wine, with panfried king prawns and sauteed mushrooms

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

Antipasti - Salame Milano; Salame Napoli; Parma Ham; Buffalo Mozarella; Olives; Artichoke Hearts

Main Courses

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

Sea Bass Meunière - Fillet of sea bass, coated in seasoned flour and panfried in butter, served with a classic 'Véronique' orange sauce garnished with grapes and king 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, 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 stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*)

Venison - panfried slices of sirloin of venison with a red wine 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

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

Coffee Pannacotta - Coffee Italian set cream served with coffee cream and amaretti biscuits

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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