

Fish Evening



Thursday 15th May 2025
to Saturday 17th May 2025

An evening of fine fish and seafood dishes

Three sumptuous courses - £45.50

Telephone: 07561 856273

Chapel House, Friars Gate, Atherstone, CV9 1EY
www.chapelhouseatherstone.co.uk

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.

A **vegetarian or non-fish** main course is available - please let us know at time of booking.

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.

King Prawn Tart

Sautéed king prawns and tomato concasse in a shortcrust pastry tart

Smoked Haddock and Mussels Risotto

Creamy savoury Italian rice, smoked haddock and mussels with parmesan

Salmon Rillettes

Poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

Sea Bass Ring

Ring of sea bass fillet filled with salmon mousse and served with a white wine, butter and basil sauce

Salmon 'Florentine'

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

Monkfish

Sautéed fillet of monkfish set on a bed of casseroled tomatoes, onions and colourful peppers

Duo of Chocolate

Dark chocolate outer shell filled with chocolate mousse (*made with fresh egg whites*) decorated with kirsch-soaked black cherries

Strawberry Tower

Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

Selection of four cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles