



# 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

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

**Pâté** - smooth duck and seville orange pâté, served with toast

**Madeiran Mushroom (V)** - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

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

**Risotto** - tasty tomato risotto with panfried king prawns

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

## Main Courses

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

**Monkfish** - Monkfish fillet slices and king prawns flamed in whisky and pan fried with lime juice, diced tomato, mushroom, parsley and cream, *served with rice instead of potatoes*

**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*)

**Pork 'Diane'** - escalopes of pork tenderloin pan-fried with red wine, shallots, mushrooms and Worcester Sauce, flamed in brandy

*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

**Caged Peach** - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

**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 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

**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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