



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 - hand carved and served with buttered brown bread

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

King Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

Risotto - creamy savoury rice with ham and petit pois peas (*ham may be omitted for vegetarian option*)

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

Main Courses

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

Lemon Sole Meunière - Fillet of lemon sole, coated in seasoned flour, panfried in butter and garnished simply with king prawns and herb butter

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

Summer Chicken - sliced breast of chicken sautéed with ginger, garlic, honey and lime juice, fresh diced tomato and cucumber

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

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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