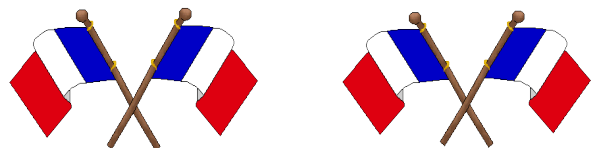


French Evening



Thursday 17th July 2025

Friday 18th July 2025

and Saturday 19th July 2025

A gastronomic evening of french favourites

Three courses and coffee - £45.50 per person

Telephone: 07561 856273

Chapel House Restaurant with Rooms, 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** 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.

Soupe a l'Oignon

Onions, beef stock and red wine with a large cheese-topped crouton

Cuisse de canard confite sauce chartreuse

Confit of duck leg - with a sauce of leeks, stem ginger and green Chartreuse, and mashed potato

Moules au cidre du pays d'Auge

Mussels cooked in cider, cream and chives, served in a pastry case

Bar à la sauce homard et champignons

Sea Bass - Fillet of sea bass with a lobster and mushroom sauce garnished with king prawns

Filet de porc aux pruneaux

Fillet of Pork stuffed with armagnac-marinated prunes served with creamy wholegrain mustard sauce

Poulet à la bordelaise

Sliced breast of chicken set on a duxelles-topped crouton, with a sauce of red wine, fresh tomato and onion

garnished with a selection of fresh vegetables as appropriate

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Coupe en chocolat blanc aux framboises

White chocolate outer shell filled with raspberries, cream and raspberry coulis

Plateau de Fromages

Selection of French cheeses served with biscuits and french bread

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Café ou Thé et Chocolats Fraîche