



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

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

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

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

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

Pâté - silky smooth duck liver pâté served with toast

Main Courses

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

Salmon - fillet of salmon with a creamy chervil and bacon sauce

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 fillet steak, cooked to your liking, with a red wine, onion and fresh tomato 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 - Fillet of pork stuffed with armagnac-marinated prunes served with creamy wholegrain mustard sauce

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

29 August 2025

Desserts

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

Lime Tartlet - made with fresh limes and served with softly 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

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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