

Spanish Evening



Thursday 2nd October 2025
Friday 3rd October 2025
and Saturday 4th October 2025

*Celebrating Spain with flavours and ingredients
representing regional Spanish cooking*

Three courses and coffee - £45.50 per person

Office Mobile: 07561 856273
Chapel House, Friars Gate, Atherstone, CV9 1EY
www.chapelhouseatherstone.co.uk

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.

Vegetarian option available - please let us know at time of booking.

Vegetables: Each main course is garnished with a selection of fresh vegetables, as appropriate

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.

Higados de pollo (Chicken Livers)

gently panfried served with a creamy Spanish brandy sauce in a puff pastry case

Mejillones de santiago (St James's Baked Mussels)

Mussels baked with tomato concasse, topped with fried breadcrumbs and parsley

Paella

Saffron rice with chorizo, prawns, peas, peppers and parsley, garnished with Iberico ham and Manchego cheese

Pollo con aceitunas (Chicken with olives)

Chicken breast sliced and grilled with fino sherry and olive sauce garnished with green olives

Cerdo con albaricoques y rioja (Pork with apricots and rioja)

Pork tenderloin stuffed with apricots and baked, served sliced with a rioja, chorizo and garlic sauce

Lubina meunière (Sea Bass meunière)

Sea Bass fillet dredged in flour and sautéed in butter, with fried tomato, aubergine and peppers

Tarta de melocotón y almendras (Peach and almond tart)

Individual tart filled with almond 'sponge' topped with peach slices and served with apricot coulis and whipped cream

Dúo de chocolate con naranja sevillana (Chocolate and orange)

Dark chocolate outer shell filled with light mousse of chocolate and seville orange (using fresh egg whites) decorated with glazed orange segments

Queso y galletas (Cheese and Biscuits)

Selection of Spanish cheeses served with biscuits

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Coffee or Tea and homemade Truffles