



# 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

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

**Chicken, Ham and Leek Quiche** - individual savoury flan filled with chicken, ham, leeks, cheese and egg

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

**Crab and Mushroom Crêpes** - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

**Duck Liver Pâté** - extra smooth duck liver pâté served with malted brown toast

**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

## Main Courses

**Monkfish** - slices of monkfish fillet sautéed with ginger, garlic, honey and lime juice, fresh diced tomato and cucumber

**Salmon 'Florentine'** - Fillet of salmon parcel filled with spinach and served with a creamy Mornay 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 creamy stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*) (£5 supplementary charge)

**Lamb** - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant (£4 supplementary charge)

**Chicken** - Sliced breast of chicken with a sauce of red wine, fresh tomato and onion

**Pork** - Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced 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*

# Desserts

**Sticky Toffee Pudding** - Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

**Lemon Tartlet** - classic, sharp, lemon tart served with slightly whipped double cream

**Pot au Chocolat** - Classic baked chocolate cream made with the finest Valrhona® chocolate

**Strawberry Tower** - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

**Apple & Blackberry Crumble** - served warm with custard

**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*

**Office Mobile: 07561856273**

Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY  
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk