



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

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

Chicken Livers - gently panfried and served in a puff pastry case with a creamy mushroom sauce

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Main Courses

Sea Bass Meunière - Fillet of sea bass, coated in seasoned flour, panfried in butter, with a basil, butter and white wine sauce, garnished with king prawns

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 rich sauce of caramelised onions and madeira "Lyonnaise-style" (£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 creamy stilton sauce and a 'thatch' of walnuts
(nuts may be omitted - please ask)

Pork - escalopes of pork tenderloin pan-fried with cider, apples, cream and fresh parsley, finished with Somerset cider 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*

Friday, 26 September 2025

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

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (*made with fresh egg whites*) decorated with kirsch-soaked black cherries

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

Eton Mess - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

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