



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 chicken salad - Slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

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

Risotto - creamy savoury rice with ham and petit pois peas (*ham may be omitted for vegetarian option*)

Smoked Salmon and Beetroot Gravadlax - classic smoked salmon and Beetroot-and-dill-cured salmon 'gravadlax', served with buttered brown bread

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

Main Courses

Lemon Sole - grilled fillet of lemon sole garnished simply with king prawns and herb butter

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 tomato sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a red wine, mushroom and fresh tomato sauce (*£5 supplementary charge*)

Venison - Sirloin of venison, cooked pink, served sliced with a sauce of port, orange and redcurrant

Chicken - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of walnuts (*nuts may be omitted - please ask*)

Pork - panfried escalopes of pork tenderloin with a rioja, chorizo and garlic 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*

Saturday, 29 November 2025

Desserts

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

Apple Puff - Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

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

Poached Pear - poached in red wine, served warm with a hot port wine sauce and local vanilla ice cream

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

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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