



# The Menu

One Course ~ £25.80 • Two Courses ~ £36.65  
• Three Courses ~ £47.50

*Including complimentary appetiser, bread, two vegetables, and potatoes*

## First Courses

**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 Italian rice, smoked haddock and mussels with parmesan

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

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

**Duck Crêpes** - Two small pancakes filled with confit of duck leg, finely sliced spring onion and cucumber, served with Cumberland sauce

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



## Main Courses

**Salmon 'Florentine'** - Fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

**Sea Bass** - ring of sea bass fillet filled with mussels risotto, served with a cider, basil and butter 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, chorizo and garlic sauce (*£5 supplementary charge*)

**Wild Duck and Pheasant 'Roberto'** - sliced breast of locally-shot wild duck, and a pheasant patty, served with a rich mushroom, orange and whisky sauce

**Turkey 'Thatched Cottage'** - Roasted turkey breast steak served sliced with a creamy stilton sauce, 'thatched' with walnuts (*nuts may be omitted - please ask*)

**Pork** - Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced with a sauce of caramelised onions and madeira

*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*



Monday, 8 December 2025



# Desserts



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

**Apple and Rum-soaked raisin puff** - Puff pastry case filled with sautéed apple and rum-soaked raisins, served warm with caramel sauce and a spoon of softly whipped cream

**Poached Pear** - pear poached in claret, 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

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

**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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