



The Menu

Two Courses ~ £38.50 • Three Courses ~ £49.75

Main Course only ~ £27.25 • Starter/dessert ~ £11.25

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

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

Pheasant 'Bonnie Prince Charlie' - Slices of breast of pheasant with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

Portobello Mushroom (V without bacon) - Large flat mushroom filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

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

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

King Prawns - served on vermicelli pasta with a sauce of butter, basil, white wine, onion and garlic

Main Courses

Sea Bass Meunière - fillet of sea bass, coated in seasoned flour and panfried in butter, served with dry vermouth and mushroom sauce and king prawns

Salmon - fillet of salmon garnished with sliced tomato and cucumber and served with parsley and lemon sauce

Stuffed Butternut Squash (V) - butternut squash ring filled with a cassoulet of mixed beans, tomato, onions, garlic and red wine topped with goat's cheese

Fillet Steak - locally reared, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn and brandy sauce (£5 supplementary charge)

Venison - panfried slices of sirloin of venison with a red wine sauce, garnished with diced ham and mushrooms

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 red wine, 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*

Desserts

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

Raspberry Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

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

Slovak Pear - Pear, poached in white wine, served warm with brandied cream cheese and hot port wine sauce

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 and Truffles

Pot of Coffee with cream / Tea with milk (*regular or decaffeinated*) ~ £3.80 per person

Espresso (*regular or decaffeinated*) ~ £3.90 single £4.50 double

Latte (*Single espresso with hot milk*) ~ £4.50

Americano (*Single espresso with hot water and milk on the side*) ~ £4.50

Liqueur Coffees ~ from £9.50

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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