



Celebration Dinner

Xxxday XXth XXXXXX 2026

7.00 for 7.30pm

Telephone: 07561 856273

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY

www.chapelhouseatherstone.co.uk

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.

A **vegetarian** main course is available - please let us know at time of booking.

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.

Madeiran Mushroom (v)

Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Smoked Salmon Parcels

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

Butternut Squash and Herb Soup (v)

Lamb 'au Porto'

Loin of local lamb, cooked pink, and served sliced with a sauce of port, orange and redcurrant

Salmon Florentine

Fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Chicken 'Tamworth'

Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

Crème brûlée (v)

Classic baked egg custard with a crispy burnt sugar topping

Duo of Chocolate (v)

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

Slovak Pear (v)

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

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Coffee, or Tea, and homemade chocolate truffles