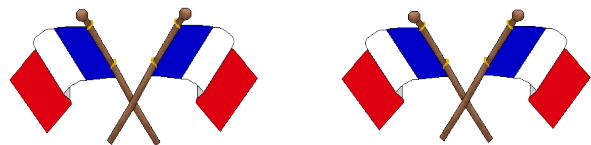


French Evening



Thursday 26th February 2026

Friday 27th February 2026

and Saturday 28th February 2026

A gastronomic evening of french favourites

Three courses and coffee - £47.75 per person

Telephone: 07561 856273

Chapel House Restaurant with Rooms, Friars Gate, Atherstone, CV9 1EY
www.chapelhouseatherstone.co.uk

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.

All main course dishes are served with a selection of fresh vegetables as appropriate

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.

Soupe a l'Oignon

Onions, beef stock and red wine with a large cheese-topped crouton

Brioche de foies de canard

Sautéed duck livers and mushrooms in a creamy armagnac sauce served with toasted brioche

Rillettes de saumon et pétoncles

Poached salmon and scallops blended with herbs, cream and lemon juice and served cold, with melba toast, garnished with salad leaves

Lotte à la Basquaise

Sautéed fillet of monkfish set on a bed of casserole tomatoes, onions and colourful peppers

Filet de porc aux pruneaux

Fillet of Pork stuffed with armagnac-marinated prunes served with creamy wholegrain mustard sauce

Poulet Lyonnaise

Sliced breast of chicken, set on a duxelles-topped crouton, with a rich sauce of caramelised onions and madeira

Tarte au Citron

Classic, sharp, lemon tart served with slightly whipped double cream

Pot au chocolat Bénédictin

Classic baked chocolate custard, made with finest dark Valrhona™ chocolate, laced with Benedictine liqueur, served with cream

Plateau de Fromages

Selection of French cheeses served with biscuits and french bread

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Café ou Thé et Chocolats Fraîche