

Fish Evening



Friday 15th May 2026
to Saturday 16th May 2026

An evening of fine fish and seafood dishes

Three sumptuous courses - £47.75

Telephone: 07561 856273

Chapel House, 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 or non-fish** 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.

Sautéed Scallops

served in a shell on vermicelli pasta with a sauce of butter, oregano, parsley, onion and garlic

Smoked Haddock and Mussels Risotto

Creamy savoury Italian rice, smoked haddock and mussels with parmesan

Salmon Rillettes

Poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

Sea Bass Meunière

Sea bass fillet, coated in seasoned flour and panfried in butter, served with a classic 'Cardinale' lobster sauce and king prawns

Salmon Ring

Salmon fillet ring filled with salmon and spinach mousse served with a sauce of white wine, butter and fines herbes

Monkfish

Slices of monkfish fillet sautéed with ginger, garlic, honey and lime juice, fresh diced tomato and cucumber

Duo of Chocolate

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

Raspberry Pannacotta

Italian-style set cream with a fresh raspberry topping

Apple Puff

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

Cheese and Biscuits

Selection of four cheeses, served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles