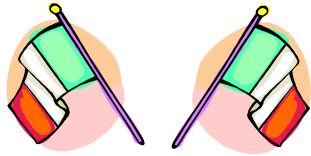


Italian Evening



Thursday 23rd July 2026,
Friday 24th July 2026
and Saturday 25th July 2026

A gastronomic evening of delicious Italian dishes

Three sumptuous courses - £47.75

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.

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.

Insalata di anatra affumicata (Smoked Duck Salad)
Smoked duck breast, prosciutto, hazlenuts and salad leaves with a Gran Padano dressing

Gamberoni reali all'origano (King Prawns with oregano)
King Prawns with a sauce of butter, oregano, parsley, onion and garlic, set on vermicelli pasta

Formelle di spinaci (v) (Little spinach moulds)
served hot with dolcelatte sauce

Kebab di coda di rospo (Monkfish kebab)
Skewered monkfish and prawns with a sauce of white wine, saffron, diced fresh tomato, capers and parsley on a bed of spinach tagliatelle

Scaloppina di vitello al Marsala (Veal escalope with Marsala)
Thin slices of panfried veal in a Marsala and cream sauce garnished with wild mushrooms

Pollo con pomodoro (Chicken with tomato)
Chicken breast with a sauce of colourful mixed peppers, white wine, tomato and basil

Pesca al forno (Baked peach)
Baked peach stuffed with crushed amaretti, almonds, amaretto liqueur and white wine, served hot with ice cream

Torta di ciliegie e mandorle (Cherry and almond cake)
Italian almond and morello cherry upside-down cake served with softly-whipped amaretto cream

Formaggi (Cheese)
Selection of Italian cheeses, served with biscuits

-oOo-
Coffee, or Tea, and homemade chocolate truffles