Chapel House
RESTAURANT WITH ROOMS



Game Evening

Thursday 19th November 2026
Friday 20th November 2026
Saturday 21st November 2026

A special evening of fine dining prepared from local seasonal ingredients

Three sumptuous courses - £47.75

Office Mobile: 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

*Please note, service charge is **not** included and any tips will be divided evenly between everyone working that service*

Pheasant
Sliced sautéed breast of pheasant in a puff pastry case with a red wine, chorizo and mushroom sauce

Venison
Mini venison 'burgers' served on toasted brioche with port, orange and redcurrant sauce

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

Wild Duck 'Abbot's Fireside'
Sliced breast of locally-shot wild duck with a sauce of leeks, stem ginger and green chartreuse

Venison 'Rossini'
Sirloin of venison, cooked pink, and served sliced on a pâté-topped crouton and a rich madeira sauce

Trio of Game
(1) Breast of partridge wrapped in serrano ham; (2) sautéed rabbit; and (3) mini pheasant 'burger'; served with a rich mushroom, orange and whisky sauce

All served with a selection of fresh vegetables and potatoes

Pear and Chocolate Slice
Terrine of poached pear and chocolate bavarois on a biscuit base, served with hot chocolate sauce

Sticky Toffee Pudding
Classic date sponge pudding, served warm with caramel sauce and custard or lightly whipped cream

Cheese and Biscuits
Selection of English cheeses, served with biscuits

Coffee or Tea and homemade chocolate truffles