



Luncheon



Friday 6th November 2026

Same excellent quality ... but at lunchtime!

Three Courses (Starter, Main and Dessert) - £45 per person

Two Courses (Starter/Dessert and Main) - £35 per person

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.

Smoked Chicken Salad

Slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

Salmon and Mushroom Bake

Salmon flakes and mushrooms in a mornay sauce, baked in a scallop shell garnished with piped mashed potato topped with crispy breadcrumbs and cheese

Crêpes Florentine (V)

two small pancakes filled with spinach and cheese and masked with a creamy sauce

Venison 'Rossini-style'

Sirloin of venison, cooked pink, and served sliced with a pâté-topped crouton and a rich madeira sauce

Monkfish and King Prawns

Monkfish fillet slices and king prawns pan fried with lime juice, diced tomato, mushroom, parsley and cream

Chicken Stroganoff

Strips of chicken breast sautéed with mushrooms, onions, white wine, and brandy, finished with cream and served with rice

Raspberry Frangipan Tart

Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

Duo of Chocolate

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

Sticky Toffee Pudding

Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Cheese and Biscuits

served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles