Chapel House
RESTAURANT WITH ROOMS



Luncheon

Friday 4th December 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** starter and 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.*

Cherry Tomato and Smoked Bacon Soup

Beetroot Gravadlax
Classic Scandanavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

Venison Sausages 'Lyonnaise'
Cocktail-sized venison sausages with a sauce of caramelised onions and madeira garnished with mashed potato

Steak Diane
Two thin slices of local fillet steak pan-fried with red wine, shallots, mushrooms and Worcestershire sauce, flamed in brandy

Salmon Ring
Salmon ring filled with a spinach and salmon mousse with a sauce of white wine, butter and basil

Chicken en Croute
Breast of chicken wrapped in pâté, duxelles and strips of puff pastry, served sliced with a madeira sauce

Crème brûlée
Classic baked egg custard with a crispy burnt sugar topping

Chocolate Tart
Sweet pastry tart filled with a ganache of Valrhona™ chocolate laced with rum, served with softly whipped cream

Eve's Pudding
Classic sponge and apple pudding served hot with caramel sauce and custard

Cheese and Biscuits
served with biscuits and grapes

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Coffee, or Tea, and homemade chocolate truffles