

# CHATTERLEY HOUSE HOTEL

## MAIN COURSES

### **Pan fried sea bass**

presented with mussels cooked in white wine and garlic.  
Served with linguine, finished with fresh corriander

**£15.95**

### **Dutch calves' liver**

served with Lincolnshire sausage, caramelised onions, mashed potatoes and balsamic jus.

**£15.25**

### **Roasted Gressingham duck breast**

with Thai chilli, ginger and spring onion risotto.

**£16.95**

### **Rump of English lamb**

with baby shepherds pie, creamed pancetta savoy cabbage and lamb jus.

**£16.95**

### **Salmon wrap in pancetta**

resting on crushed new potatoes with basil, served with green beans,  
salsa verde and rocket and parmesan salad

**£13.95**

### **Meat platter**

8oz rump of English beef, confit belly pork, Lincolnshire sausage, cured ham,  
black pudding, crispy egg, tomato, mushrooms and home-made chips.

**£16.95**

### **Feta spring roll**

with balsamic dipping sauce, tomato and new potato salad, finished with deep fried watercress.

**£10.95**

**All main courses are served with fresh vegetables and seasonal potato dishes**

## DESSERTS

### **Sticky toffee pudding**

with fudge sauce and peanut butter ice cream.

**£5.75**

### **Dark chocolate brownie**

with chocolate sauce and raspberry ice cream.

**£5.95**

### **Local cheese selection**

with grapes, onion chutney and biscuits.

**£4.25**

### **Lime curd tart**

with lemon posset and ginger ice cream.

**£5.45**

### **Warm apple charlotte**

with vanilla creme anglaise and vanilla ice cream.

**£5.25**

### **Irish coffee brulee**

Jamison's whiskey coffee creme brulee with creme chantilly, chocolate curls and amaretti biscuits.

**£5.75**