



## Royal Burnham Yacht Club

### STARTERS

<b>Seared Scallops</b>	£ 9
<i>basted in garlic, thyme &amp; butter with pea puree, crispy pancetta &amp; a sweet mint glaze</i>	
<b>Smoked Chicken Terrine</b>	£ 7
<i>with chicken livers, pistachio, tarragon &amp; Parma ham, served with warm Melba toast</i>	
<b>Burrata Bruschetta</b>	£ 7
<i>topped with broad beans, sugar snap peas, radish, mint &amp; chilli with a balsamic glaze</i>	
<b>Seared Tuna Niçoise</b>	£ 9
<i>served with parsley buttered flat breads</i>	

### MAINS

<b>Fillet Steak Medallions</b>	£ 26
<i>with garlic portobello mushroom, garlic crouton, pate, slow roasted cherry vine tomato. Served with spinach, chunky chips &amp; bearnaise sauce</i>	
<b>Pan fried Sea Bass Fillet</b>	£ 19
<i>served on a warm samphire &amp; courgette salad, with chorizo &amp; slow roasted vine tomato risotto</i>	
<b>Portobello Mushrooms</b>	£ 16
<i>stuffed with fresh herbs &amp; brie served with a bearnaise sauce and roasted sweet potato chips</i>	
<b>Moroccan Lamb Lollipops</b>	£ 20
<i>with a chickpea &amp; lemon tagine, served with a warm saganaki &amp; spinach salad</i>	

### DESSERTS

<b>Baked Vanilla Cheesecake</b> <i>with an apple butterscotch sauce</i>	£ 6
<b>Baked Chocolate Sponge</b> <i>with a local raspberry cream</i>	£ 7
<b>British Cheese Board</b> <i>Somerset Brie &amp; strawberries, Colton Basset Blue, Smoked Black Bomber with figs</i>	£ 8