# Bronze Three Course Menu

Choose 1:

**Starters:**

**Chicken Liver Pate**

*served on crusty farmhouse bloomer with butter & sweet onion chutney (GF bread available)*

**Cream of Tomato Soup (V)**

*served with crusty farmhouse bloomer with butter (GF bread available)*

**Yacht Club Cocktail**

*Fresh water prawns in a homemade Marie-Rose sauce, topped with paprika and served on a giant iceberg lettuce leaf with a slice of lemon & sliced brown bread*

Choose 1:

**Mains**

**Chicken Supreme**

*Roasted breast of free range chicken wrapped in streaky bacon & topped with cheddar cheese served on a bed of creamy mash potato and served with sweet green beans & creamed spinach*

**Pan-fried Salmon Fillet (GF)**

*served with Jersey new potatoes & seasonal greens*

**Wild Mushroom Risotto (V)**

*served with parmesan shavings & a side rocket salad*

Choose 1:

**Desserts**

**OMG Chocolate Brownie (GF, V)**

*served with Raspberry ice-cream & Mint*

**Lemon Tart**

*served with Vanilla ice-cream & shortbread*