

THE ROYAL THAMES YACHT CLUB

AUTUMN MENU



Menu 1

Starter

Spiced Pumpkin soup, mint yogurt

Roasted cauliflower, goat curd, salted almond, baby leaves

Heritage squash salad, Gorgonzola fondue, rocket, aged balsamic

Chicken and black pudding terrine, piccalilli, toasted sourdough

Main course

Wild herbs gnocchi, roasted artichoke, Parmigiano

Organic salmon fish cake, steam spinach, wild sorrel veloute'

Corn feed chicken and Parma ham roulade, Anna potato, sprouting
broccoli, muscadel sauce

Traditional Shepard's pie, buttered Chantenay carrots and peas, gravy

Dessert

Profiteroles, Chantilly cream, dark chocolate, almond

Apple and cinnamon cake, custard ice cream, wild flower honey

Pineapple carpaccio, coconut sorbet, pomegranate

Menu 2

Starter

Creamed celeriac and apple soup, Kent cheddar muffin

Vitello tonnato, tuna mayonnaise, capers berries

Dressed Cornish crab, celeriac remoulade, Melba toast

Oak smoked salmon, potato pancakes, creamed horseradish, dill

Main course

Vegan shepherd's pie, sweet potato mash, rosemary crumble

Herb roasted fillet of cod, shellfish risotto, preserve lemon

Dexter beef braised short ribs, horseradish mash, glazed carrot, Chianti

Gressingham Duck leg confit, braised Umbrian lentils, Cavolo Nero,
Madeira

Dessert

Milk chocolate tart, clotted cream, raspberry

Pistachio panna cotta, Sicilian orange, biscotti

Kent mango salad, lime sorbet, candied cashew

Menu 3

Starter

Wild mushrooms soup, truffle Welsh rarebit

Burratina D.O.P, heritage baby beetroot, Pistachio

Shellfish cocktail, Marie Rose sauce, avocado

Cured duck breast, pickle walnuts, chicory salad, mustard vinaigrette

Main course

Cashel blue and radicchio "cannelloni", walnut pesto

Line catch Channel bass, roasted ceps and Jerusalem artichokes
fricassee, beurre rouge

West county beef fillet, wild mushroom, wilted spinach, bordelaise sauce

Yorkshire venison loin, celeriac fondant, rainbow kale, ruby port

Dessert

Chocolate fondant, salted caramel ice cream, hazelnuts

Baked ricotta cheesecake, spiced autumn fruit

Barolo poach pear, Milk ice cream, Amaretti crumble

Cheese platter with traditional accompaniments
(£1.50 supplement)