

ROYAL THAMES YACHT CLUB WINTER/ AUTUMN

£35 MENU

STARTERS £9

- SOUP – WILD MUSHROOM VELOUTE, PARMESAN AND WALNUT DRESSING
- LIGHTLY PICKLED MACKEREL, FRESH FENNEL SALAD AND ORANGE DRESSING
- SALT BAKED CELERIAC, ROASTED APPLE, MUSHROOM KETCHUP & PICKLED CELERY
- PORK RILETTE, FRESH APPLE AND CELERY SALAD

MAINS £19

- CURRIED CAULIFLOWER STEAK, ALMOND GRANOLA, PICKLED CAULIFLOWER, ROASTED APPLE AND RAISIN DRESSING
- ROAST LOIN OF HAKE, MASH POTATO, LEEK FONDUE, SAUCE LIE DE VIN
- BEETROOT TART FINE, FRISEE SALAD AND WALNUT PESTO
- CONFIT PORK BELLY, PUMKIN PUREE, SAGE GNOCCHI, WILD MUSHROOMS AND HERB SAUCE

DESSERTS £7

- STICKY TOFFEE PUDDING
- CARROT CAKE, CREAM CHEESE ICE CREAM, CLEMENTINE

£40 MENU

STARTERS £10

- SOUP – CELERIAC VELOUTE, TOASTED WALNUT & TRUFFLE PESTO, RAPESEED OIL
- MOROCCAN LAMB CROQUETTE, SPICED AUBERGINES AND PICKLES
- SALT CURED TROUT, PICKLED BEETROOTS & HORSERADDISH CREAM
- PICKLED HERITAGE BEETROOTS, GOATS CURD AND WINTER LEAVES

MAINS £22

- FEATHERBLADE OF BEEF, PEARL BARLEY, KALE, BACON AND RED WINE JUS
- WILD MUSHROOM AND PEARL BARLEY RISOTTO
- FILLET OF COD, CHARRED BRASSICAS, HASSELBACK POTATO, ROASTED ONION BAGNA CAUDA, WHOLEGRAIN MUSTARD BEURRE BLANC
- SEABREAM EN PAPILLOTE, GRILLED FENNEL, BLACK OLIVE AND NEW POTATOES

DESSERTS £8

- DARK CHOCOLATE BROWNIE, HOT CHOCOLATE SAUCE, VANILLA ICE CREAM
- KENTISH PEAR JELLY, GINGERBREAD, MILK ICE CREAM AND ACACIA HONEY

£45 MENU

STARTERS £12

- SALMON GRAVADLAX, COMPRESSED APPLES, LOVAGE, BUCKWHEAT BLINI
- PORK AND PISTACHIO TERRINE, SPICED PRUNE KETCHUP AND SALAD
- MIXED GAME PATE, HOMEMADE PICKLES AND COUNTRY BREAD
- CORNISH CRAB SALAD, PICKLED KOHLRABI, ESPELETTE PEPPER, QUINOA CRISPS

MAINS £24

- VENISON & CELERIAC PIE, POTATO PUREE, TENDERSTEM BROCCOLI, BACON LARDONS, RED WINE JUS
- ROAST SKATE/RAY WING, LYONNAISE POTATOES, SAUCE GRENOBLOISE
- WILD MUSHROOM RISOTTO, FRESHLY GRATED BLACK TRUFFLE
- RACK OF LAMB, POMME BOULANGERE, ROASTED ENGLISH ONION, SPINACH, HERB SAUCE

DESSERTS £9

- FROZEN CHOCOLATE & COFFEE PARFAIT, BANANA, HONEYCOMB AND DATES
- PINA COLADA PANNACOTTA, SABLE BRETON, COCONUT SORBET

SPRING/SUMMER MENU

£35 MENU

STARTERS £9

- SOUP – WHITE BEAN VELOUTE, WILD GARLIC, HAZELNUT AND CRISPY HAM (OMIT HAM FOR VEGI OPTION)
- CHICKEN LIVER PARFAIT, ORANGE CHUTNEY AND TOASTED BRIOCHE
- PRESSED TERRINE OF BBQ CHICKEN, BACON JAM AND CORNBREAD
- SALTCOD & CHORIZO BRANDADE, RED PEPPER KETCHUP, PIQUILLO PEPPERS

MAINS £19

- SLOW COOKED PORK BELLY, CAULIFLOWER PUREE, JERSEY PEARL POTATOES, BLACK PUDDING, SALSA VERDE
- SPICED FILLET OF GURNARD, WARM CARROT AND BARLEY SUMMER SALAD, RAINBOW CHARD
- SUMMER VEGETABLE RISOTTO, BROAD BEANS, PEAS, HEIRLOOM TOMATOES, SAUCE VIERGE
- RTYC FISH CAKE, CREAMED SPINACH, SAUCE E'PICES

DESSERTS £7

- YORKSHIRE PARKIN, RHUBARB COMPOT, CREAM CHEESE ICE CREAM
- SUMMER FRUIT PAVLOVA

£40 MENU

STARTERS £10

- SOUP – GAZPACHO, BASIL OIL, BLACK OLIVE PALMIERS
- CURED SALMON GRAVADLAX, CHILLED ASPARAGUS SALAD, LEMON CRÈME FRAICHE
- CONFIT DUCK TERRINE, PICKLED YORKSHIRE RHUBARB AND TOASTED PAIN D'EPICE
- SALAD OF HEIRLOOM TOMATOES, BURRATTA CHEESE, BLACK OLIVE AND BASIL

MAINS £22

- FILLET OF RAINBOW TROUT, POMME DUCHESS, CRISPY CAPERS, WHITE ASPARAGUS AND CHERVIL BEURRE BLANC
- SPRING VEGETABLE BARIGOULE, ENGLISH BREAKFAST RADISHES AND HERBS
- 'BBQ' JACOBS LADDER, SWEDE & TURNIP SAUERKRAUT, POTATO GRATIN, HISPI CABBAGE
- ROULADE OF FREE RANGE CHICKEN, CHARRED TENDER LEEKS, JERSEY ROYALS AND VIN JAUNE SAUCE

DESSERTS £8

- DARK CHOCOLATE DELICE, VANILLA ICE CREAM, CANDIED ORANGE PEEL
- VANILLA SOAKED SAVARIN, CRÈME FRAICHE, JUS FRAIS

£45 MENU

STARTERS £12

- WHITE ASPARAGUS, GRATED EWES CHEESE, TRUFFLED EGG YOLK DRESSING
- 'TUNA MAYONNAISE', CHEESE SABLE, GREEN BEAN NISCOISE SALAD
- JAMON SERRANO, CELERIAC REMOULADE, COLD PRESSED OLIVE OIL
- POTTED SHRIMP, BABY VEG SALAD AND TOASTED SEEDED BREAD

MAINS £24

- RED MULLET BOUILLABAISSSE, BOILED POTATOES, FENNEL AND SAFFRON ROUILLE
- AROMATIC LAMB SHOULDER TORTE, NEW SEASON PEAS, BABY GEM LETTUCE, LAMB JUS
- BAKED FILLET OF SEABREAM/BASS, SPRING BARIGOULE, ENGLISH RADISHES AND GARDEN HERBS
- TWICE BAKED CHEESE SOUFFLE, WILTED GREENS, MUSTARD CREAM SAUCE

DESSERTS £9

- FROZEN CHOCOLATE AND COFFEE PARFAIT, MALTED MILK CREAM, CANDIED PISTACHIOS, MALTED BISCUIT
- STRAWBERRY AND CHAMPAGNE SOUP, STRAWBERRY AND BASIL SORBET, CARAMELISED WHITE CHOCOLATE