

FUNCTIONS MENUS







Royal Thames Yacht Club Sandwich Lunch

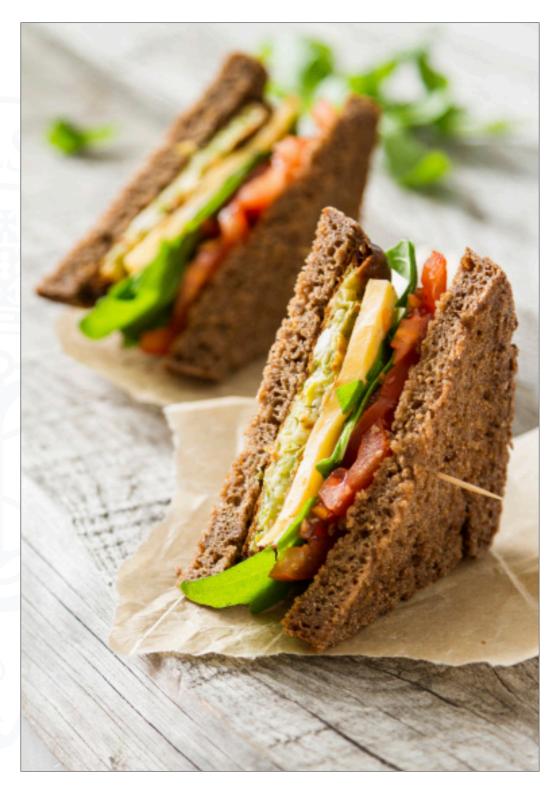
Selection of filling
Chicken Caesar salad
Rare Roast Beef
Ham, lettuce and tomato
Tuna mayonnaise and cucumber
Smoked salmon and cream cheese
Egg mayonnaise
Tomato, mozzarella and pesto
Cheese and chutney

Salted Crisps Fruit Bowl

Selection of bread Classic white or brown £15.35

Refreshments

Tea & Coffee £3.25
Tea, Coffee & Biscuits £4.30
Tea, Coffee & Pastries £5.50
Orange Juice (Jug) £10.75



Royal Thames Yacht Club Cold Buffet

£31.90 per person

Please choose up to 3 dishes from the selection of mains, 3 salads and 1 dessert.

Mains

Roast & cured meat platter
Lemon and tarragon roast chicken
Poached salmon and caper mayonnaise
Spinach, red pepper and goat's cheese tart
Marinated tiger prawns
Smoked fish platter
Mushroom roulade
Tomato tatin

Salads

Lettuce, tomato, cucumber and red onion
Tomato, basil & mozzarella pasta
New potato and spring onion vinaigrette
Balsamic beetroot and baby spinach
Chick pea and roast vegetables
Coleslaw
Waldorf
Mixed leaf

In case of any allergy please ask a member of staff, a full list of allergens is available at reception

Royal Thames Yacht Club Hot Fork Buffet

£35.45 per person

Please choose up to 3 dishes from the selection of mains, 2 accompaniments and 1 dessert.

Mains

Four hour braised short ribs of beef, red wine jus
Chicken, mushroom and tarragon casserole
Smoked haddock, salmon and egg pie with creamed potato
Baked loin of cod, braised leeks, parsley sauce
Spinach and red pepper gnocchi
Malaysian Rendang curry, mango sambal

Accompaniments

Braised rice
New potatoes
Buttered seasonal vegetables
Roast Mediterranean vegetables
Tossed mixed salad

Desserts

Kiwi Pavlova, orange syrup
Bitter chocolate tart
Buttermilk panna cotta with poached rhubarb
Vanilla poached pear with caramel sauce
Warm chocolate and orange, bread and butter pudding
Apple & blueberry frangipane tart
Fruit platter

Royal Thames Yacht Club Canapés

We recommend 6 items per person Any 6 canapés £16 per person

Cold

Chicken Caesar tartlet

Duck liver parfait, toasted brioche and candied fig

Pork terrine, pistachio and orange

Salt beef on rye, celeriac remoulade and pickles

Smoked mackerel pate on black pepper and lemon scone

Cornet of smoked salmon mousse, dill cream, salmon pearls

Scallop escabeche on cucumber

Lobster bisque jelly

Gorgonzola and apricot on toasted brioche

Crushed broad bean and pea bouchée, mint and avocado

Red pepper frittata, humus, black olive

Beetroot meringue, whipped goats cheese, dried olive



Royal Thames Yacht Club Canapés

Hot

Crispy duck wonton, plum sauce
Mini cheese burger, tomato relish
Minted glazed lamb sausages
Smoked chicken empanadas, lime chilli yoghurt
Seared chorizo on baked potato
Flash fried sirloin, sea salt & horseradish
Thai fish cake, sweet chilli
Pancetta wrapped monkfish with rosemary and lemon
Grilled sea bream on sweet potato, wasabi mayonnaise
Crab and spring onion filo parcel
Wild mushroom and tarragon tart, truffle oil
Roast vegetable skewer, pesto mayonnaise
Spiced vegetable samosa, sweet chilli sauce
Welsh rarebit, roast tomato

Dessert canapés

Almond scone, lemon cream and strawberry
Passion fruit and coconut sable
Chocolate ganache truffle
Mini profiterole

Royal Thames Yacht Club Bowl Food

4 Bowls per person £21.20 6 Bowls per person £26.55

Meat

Wild boar sausages, mashed potato and red onion gravy
Chicken and mushroom pie
Skewered steak & chips, béarnaise sauce
Slow braised brisket, mushrooms and bacon

Fish

Tuna nicoise
Sesame salmon, Asian noodles & soy
Prawn & broccoli pasta
Beer battered fingers of Pollock, chips and pea purée

Vegetarian

Butternut and sage risotto with shaved parmesan

Tomato & pepper braised aubergine, manchego cheese & smoked paprika

Chick pea and vegetable tagine, almond couscous

Colcannon cake, poached egg and hollandaise sauce

Desserts

Eaton mess
Apple & berry crumble
White chocolate delice, dark chocolate sauce
Baked jam sponge with custard

Soup	
Beef consommé served with oxtails ravioli and	£10.25
brunoises of vegetables	
Shellfish Bisque scented with Cognac and ginger	£11.50
Vegetarian starter	
Heritage tomato, beet and burrata salad with basil oil	£10.75
White asparagus panna cotta served	£7.25
with Parmesan and Caesar dressing	
Red onion tarte served with warm goat	£8.50
cheese, rocket salad and balsamic dressing	
Blue cheese mousse served with beetroot,	£9.50
caramelise walnut, and pear jelly crystals	
Beetroot tart Tatin served with crème	£6.50
fraiche and rocket salad	
Starter meat	
Rabbit pâté en croute, served with bread and pickled vegetables	£9.00
Duck liver pâté & Armagnac served with spiced rhubarb chutney	£9.25

Fish starter Marinated beetroot gravlax served with pickle cucumber and horseradish cream sauce	£9.75
Salmon rillettes served with salad of cucumber, crème fraiche and toasted baguette	£9.50
Breaded Smoked haddock fishcakes served with watercress veloute, quail egg and aioli sauce	£9.50
Marinated king prawns served on Mediterranean salsa, egg mimosa	£11.00
Salmon roulade stuffed with crab, mint and cucumber Jelly	£11.00
Main fish Filet of hake served with green kale, mussels, beans cassoulet and saffron white wine sauce	£21.50
Pan fried sea bass fillet served with creamed potato and Provençale vegetable and olive salsa	£23.50
Filet of Halibut, sea vegetables, clams and mussels, duchesse and sauce Sauvignon Blanc	£41.00

Main meat

Ballotine of corn fed chicken stuffed with mushrooms served with sweet potato and grain mustard sauce, garden vegetables £25.50

Herb breaded rump of lamb Roti, served with dauphinoise potatoes, artichoke, chanterelle and sauce perfume á la fleur de thyme £29.50

Filet of Beef Wellington, Hasselback potato, symphony of vegetables and red wine sauce £46.00

Rump of Beef served with seasonal vegetables, chateau potatoes and Madeira sauce £22.75

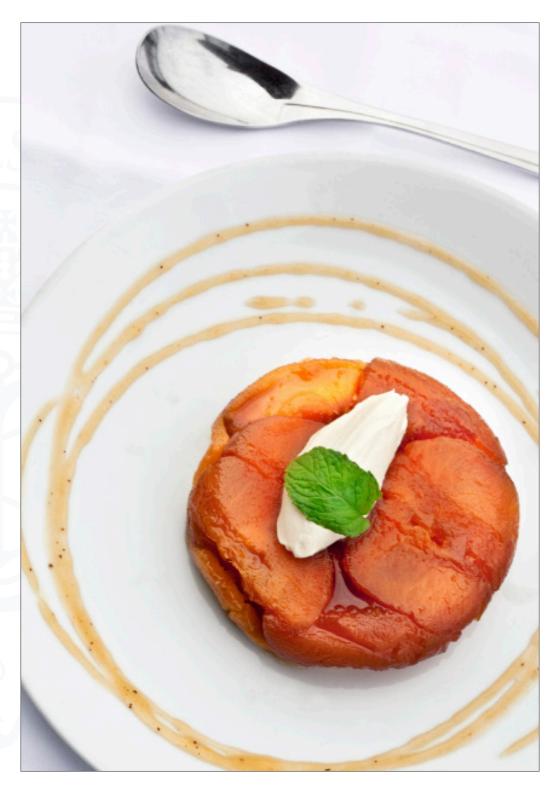
Aubergine stuffed supreme of chicken served with wild mushrooms, celeriac and swede purée, fine beans, tomato compote and port sauce £21.50

Beef bourguignon served with carrot purée, pommes château, smoked belly of pork and red wine sauce £19.50

Rosemary and garlic crusted rack of lamb served with fine green beans, vine tomatoes and potatoes croquette, jus £36.00

Duck breast served with savoy cabbage, potato pancake, broad beans, and cherry sauce £27.00

Vegetarian main	
Tart fine Provençal served with goat cheese, rocket and olive tapenade	£15.00
Potato cake served with fricassee of mushrooms poached egg and chive cream sauce	£11.50
Desserts	
Mont Blanc, meringue and caramelised pear	£6.50
Lemon tart served with crème fraiche and raspberries	£7.25
Apple tarte Tatin served with vanilla ice cream and fudge sauce	£7.00
Seasonal fruit tart with crème patisserie	£6.75
Coconut panacotta served with fruit of the forest sauce	£6.00
White chocolate mousse served with orange and biscuits	£7.25
Port marinated poached pear, cinnamon	
cream and vanilla ice cream	£7.50
Profiteroles filled with crème Anglais	
and topped with chocolate sauce	£7.50
A selection of cheeses with traditional accompaniments	£7.50





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