



# 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*



# Royal Thames Yacht Club

## Lunch and Dinners

### *Soup*

*Beef consommé served with oxtails ravioli and  
brunoises of vegetables* £10.25

*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  
with Parmesan and Caesar dressing* £7.25

*Red onion tarte served with warm goat  
cheese, rocket salad and balsamic dressing* £8.50

*Blue cheese mousse served with beetroot,  
caramelise walnut, and pear jelly crystals* £9.50

*Beetroot tart Tatin served with crème  
fraiche and rocket salad* £6.50

### *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

# Royal Thames Yacht Club

## Lunch and Dinners

### *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

# Royal Thames Yacht Club

## Lunch and Dinners

### *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 à 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

# Royal Thames Yacht Club

## Lunch and Dinners

### *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 fraîche 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 Anglaise  
and topped with chocolate sauce* £7.50

*A selection of cheeses with traditional accompaniments* £7.50

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