



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

£36.50 per person

Please choose up to 2 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

Smoked fish platter

Mushroom and cheddar quiche

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

£41.25 per person

Please choose up to 2 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 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

Strawberry Pavlova with chocolate sauce
Bitter chocolate tart
Vanilla poached pear with caramel sauce
Warm chocolate and orange, bread and butter pudding
Apple pie du Chef served with crème anglaise
Fruit platter

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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

Smoked sirloin on cassava with grated horseradish

Smoked eel on pumpernickel and lime

Cornet of smoked salmon mousse, dill cream, salmon pearls

Prawns in Aioli with dried tomato on spoon

Gorgonzola and mango on toasted brioche

Vodka Gazpacho

Vietnamese vegetable rice roll

Tartlet filled with pea and raspberry guacamole

Red pepper frittata, humus, black olive

Beetroot meringue, whipped goats cheese, dried olive



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Canapés

Hot

Crispy duck wonton, plum sauce

Mini cheese burger, tomato relish

Minted glazed lamb sausages

Grilled marinated chicken Satay

Seared chorizo on baked potato

Smoked pepper beef albondigas

Thai fish cake, sweet chilli

Pancetta wrapped monkfish with rosemary and lemon

Grilled sea bream on sweet potato, wasabi mayonnaise

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

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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

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Lunch and Dinners

Soup:

<i>Consommé double, garnished with vegetables</i>	£9.25
<i>Brunoise and crispy oxtail ravioli</i>	
<i>Shellfish Bisque with cognac and rouille toast</i>	£10.25

Seafood Starters

<i>Maple and brown sugar cured salmon with raspberry red onion and dill grain mustard cream</i>	£11.00
<i>Breaded smoked haddock fish cake, aioli, watercress and egg mimosa</i>	£6.00
<i>Queen scallop ceviche with chilli avocado coriander and lime vinaigrette, papaya puree</i>	£11.00
<i>Smoked mackerel rillettes, horseradish cream and toasted artisan bread</i>	£7.00

Meat Starters

<i>House smoked beef carpaccio, with tabasco and Worchester sauce, garnished with roasted peppers and micro herbs</i>	£7.25
<i>Duck liver parfait with whiskey soaked prunes, spiced quince chutney and toasted brioche</i>	£8.25
<i>Char grilled Coronation chicken with toasted naan bread, mango salsa and mint and coriander salad</i>	£6.50
<i>Ham hock, pecan and truffle terrine, pickled red cabbage baked granny smith apple and parsley oil</i>	£6.75

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Lunch and Dinners

Vegetarian starters

Carpaccio of heritage tomatoes, micro basil, toasted pine nuts, parmesan crisp and garlic oil £12.95

Herb crêpe filled with grilled Mediterranean vegetables and saffron sauce £5.75

Beet root tarte tatin, Jamaican pepper spiced mascarpone and red chard £6.00

Goat's cheese tart, honey, pistachios, mixed leaves and raspberry vinaigrette £7.00

Mains:

Meat & Poultry

Duxelle stuffed supreme of Guinea fowl, Madeira jus, caramelised onion, potato rösti, and a trinity of seasonal vegetables £25.50

Crispy breaded Lamb Shank, minted port sauce, pomme dauphinoise, roasted shallots and Heritage carrots £29.50

Chicken Breast Marengo, served with fine green beans, cherry tomatoes and creamed potatoes £24.50

Cranberry stuffed fillet of pork, oak smoked cheddar potato croquette, cinnamon baked apple and rosemary and garlic red wine sauce £23.00

Tenderloin Filet of beef £39.00

Rib Eye beef £37.00

Rump of beef £24.00

All served with roasted heritage tomatoes, grilled courgette, chateau potatoes and rich red wine jus

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Lunch and Dinners

Fish

*Red mullet fillet served with crushed sweet potato,
tender stem broccoli and saffron beurre Blanc* £23.95

*Plaice fillet Veronique with crayfish mousseline, pomme
duchesse, braised greens wrapped in cured streaky bacon
and white wine sauce* £29.00

*Pan fried Salmon fillet served with horseradish creamed
potatoes, fine beans, roasted vine cherry tomatoes and
lemon and capers sauce* £25.00

*Oven roasted fillet of sea bass garnished with onion,
carrot and potato cake buttered kale and tomato
sauce Provençale* £29.50

Vegetarian

*Pea, broad bean and fine green bean risotto
with mint and almond pesto* £12.75

*Vegetarian Wellington with swede, carrot, parsnips
and kohlrabi, sour cream and chive potato puree,
vegetarian red wine jus* £12.75

*Sweet potato and quinoa cake, spicy yellow dahl,
honey glazed purple carrots* £11.50

*Pan fried herb polenta, grilled vegetables, sauté of
black beans and Grand Marnier scented aioli* £10.50

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Lunch and Dinners

Desserts:

<i>Chestnut Parfait, lemon merengue and apple and cardamom sauce</i>	<i>£6.25</i>
<i>Lemon tarte with raspberries and lemon sorbet</i>	<i>£8.50</i>
<i>Apple tarte tartin with caramel fudge sauce, and Madagascar vanilla ice cream</i>	<i>£8.00</i>
<i>Seasonal fruit tarte with crème patisserie</i>	<i>£8.00</i>
<i>Dulce de leche set cheese cake with sweet strawberry and pineapple salsa</i>	<i>£8.25</i>
<i>Mocha and Orange scented chocolate tarte, chocolate ice cream, quince and blue berry coulis</i>	<i>£7.00</i>
<i>Grand Marnier ice cream parfait served with citrus coulis and fresh berries, almond biscuit</i>	<i>£8.50</i>
<i>Port marinated Pear with calvados scented dark chocolate ganache and cinnamon ice cream</i>	<i>£8.00</i>
<i>A selection of cheeses with traditional accompaniments</i>	<i>£8.50</i>

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