



FUNCTIONS MENUS



Royal Thames Yacht Club

Sandwich Lunch

Sandwich lunch £15.35

Selection of sandwiches/rolls and wraps

Ham and Swiss cheese

Roast beef with horseradish, tomato and watercress

Coronation chicken with salad and pickles

Smoked salmon and dill

Prawn Marie rose and salad

Tuna mayonnaise with cucumber

Free range egg mayonnaise and chive

Mozzarella, plum tomato and pesto

Hummus, roast pepper and cress

Selection of salads

(Max of 2 choices per group)

Tomato and red onion

Mixed house salad

Italian pesto, sun dry tomato and olive pasta salad

Couscous salad Moroccan style

Coleslaw with mixed cabbage

Caesar salad, with croutons, parmesan, cos, and anchovies

(dressing on side)

All lunches include a fruit salad and salted crisps.

Other Refreshments:

Tea & Coffee £3.25

Tea, Coffee & a selection of Biscuits £4.30

Tea, Coffee & Pastries £5.50

Hildon Still or Sparkling Water £5.65



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

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 or Waldorf

Mixed leaf

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

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

Royal Thames Yacht Club

Canapés

We recommend 6 - 9 items per person

Any 6 £16 per person

Any 9 canapés £24 per person

Cold

Smoked salmon rillettes on blini with crème fraiche

Duck liver pate on croute

Mini prawn cocktail in a crispy tart case

Smoked mackerel pate on rye bread

Herring tartare on grilled bruschetta

Red lentil pâté en croute

Mini quiche selection

Hot

Mini Panini chicken & camembert

Beef and cheese & curried chicken and cheese burgers

Duck spring rolls with plum sauce

Chicken tikka skewers with minted yoghurt dip

Smocked duck and asparagus salad in a crispy case

Ham and mozzarella toasted naan bread

Tempura king prawns with sweet chilli sauce

Plaice goujons with tartare sauce

Mini crab cakes with wasabi mayo

Mini melted 4 cheese selection

Mini pizza selection

Spiced vegetable samosa with mango chutney

Vegetable spring rolls

Vegetable kebabs

Royal Thames Yacht Club

Canapés

Sweet

Carrot cake bites

Mini lemon tarts

Baked vanilla cheesecake

Crunchy praline truffle in milk chocolate

Custard and fruit tartlets

Mini brownie bites

Fruit kebabs



Royal Thames Yacht Club

Functions menu

Spring banqueting menu £34.95

Starters:

Choice of soup

Oak smoked salmon, with capers and gherkin salsa, shallots onion, and lemon wedge

Ham hock terrine, mustard and tarragon mayo, crispy ciabatta crostini and pickled vegetables

Bocconcini mozzarella and tomato salad, with baby gem, fresh basil, artichokes, olives and Italian dressing

Mains:

Chicken Supreme stuffed with sun blushed tomato and smoked paprika, served with sweet potato fondant, heritage carrots, spiced tomato sauce and green vegetables

Slow braised feather blade of beef steak, on creamy mashed potato, broccoli, oven roast beetroot, and veal jus

Pan roast seabream, on warm Nicoise salad with, baby potato, green beans, cherry tomato, Kalamata olives, baby gem, yoghurt and coriander dressing

Warm beetroot tart tatin, goat's cheese, asparagus tips and rosemary and tomato compote

Desserts:

Orange and passion fruit custard tart, with chocolate sauce and chocolate truffle

*Chocolate sponge delice, with cinnamon crisp, and salted caramel sauce
Fresh exotic fruit salad*

Selection of British cheeses with traditional accompaniments

Tea, Coffee and mints are included with a 3 course.

Royal Thames Yacht Club

Functions menu

Spring banqueting menu £44.95

Starters:

Choice of soup

Tiger prawns cocktail, on crispy baby gem and seaweed salad, caper berries, lime, lemongrass and tarragon aioli

Roasted breast and leg of quail, on potato blini with mushroom jus

Cherry tomato, goat cheese tart, with artichoke, green olives and rocket, finished with basil and red pesto

Mains:

Oven roast guinea fowl duo, breast and leg drumstick, with dauphinoise potato, baby vegetable, blackberry jus, and shiitake mushrooms

Medium cooked lamb rump, on parsnip mash, roasted beetroot, asparagus, heritage carrots, and rich red wine and veal jus

Pan roasted, herb-crusted salmon supreme, with fondant potato, confit tomato, green vegetables and lemon butter sauce and crispy parsley

Pea and mint risotto, parmesan crisp and pea shoots

Desserts:

Chocolate and raspberry mousse, cream Chantilly, chocolate Tullie and toasted coconut shavings

Coffee and walnut cake, with orange coulis and macaron

Exotic fruit salad, with mango sorbet and chocolate mousse

Selection of British cheeses with traditional accompaniments.

Tea, Coffee and mints are included with a 3 course.

Royal Thames Yacht Club

Functions menu

Spring Banqueting menu £54.95

Starters:

Soup of choice

White crab, tiger prawns and Scottish smoked salmon roulade, with lobster bisque gel and shiso micro cress

Wild venison carpaccio, with marinated cebs, black berries and balsamic jelly, Parmesan shavings and parsnips crisps

Grilled asparagus, with crispy quail eggs, with tarragon and lemongrass rapeseed mayonnaise, fresh grated truffle, and purple potato

Mains:

Quail Stuffed with duck liver and Roasted Fresh Porcini, Sautéed Spinach and Potato Mousseline and Natural Jus

Oven roasted lamb cannon, on wild garlic, baby vegetables, minted lamb hash potato, braised heritage carrots, beetroot and blackberries and veal jus

Pan roast halibut on confit fennel, artichoke pure, salsify rings, jersey royal potatoes (available from mid-April) and samphire Porcini mushroom and black truffle ravioli, with champagne, cream and chestnut mushroom fritters

Desserts:

White and dark chocolate delice with mango salsa and dry mango chips

Grand Marnier ice cream parfait served with citrus coulis and fresh berries and almond biscuit

Roast pineapple carpaccio with fresh berry ice cream and chocolate crisp

Selection of British cheeses with traditional accompaniments

Tea, Coffee and mints are included with a 3 course.



*To speak to our Functions Department today
Contact our Functions Manager;*

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