



ROYAL THAMES YACHT CLUB

Christmas Menu 2017

Starters

Freshly made tomato and basil soup with roasted garlic oil
Terrine of game, cognac soaked prunes and toasted sour dough
Tian of chalk stream trout crayfish, watercress puree and pickled vegetables
Goat cheese truffle, aubergine compote and air dried tomatoes, basil green

Main Courses

Roast turkey breast and leg served with roast potatoes, Brussels sprouts, honey glazed parsnips and carrots, stuffing, chipolata with bacon and cranberry sauces
Rump of beef served with rosemary mash, roasted root vegetables and beef jus
Filet of sea bass and seared scallop garnished with fennel puree, samphire and crushed new potatoes
Rack of herb crusted lamb, fondant potatoes, baby vegetables and current jus
Stilton, chestnut and leek suet pudding and mushroom puree served with roast potatoes, honey glazed parsnips and carrots and Brussels sprouts

Desserts

Traditional Christmas pudding with brandy sauce
Dark chocolate and orange ganache, sticky orange loaf with burnt orange and chocolate soil
Port wine poached pear served with Madagascar vanilla ice cream and ginger cake
Cheese and biscuits platter



Silver Package

Welcome glass of sparkling wine and 2 Canapés per person on arrival

Three course Christmas menu with coffee and Club chocolates
Three glasses of Club red or white wine per person

£82.10 per person
Minimum booking 20 people

Gold Package

Two glasses of Club Champagne and 4 Canapés per person on arrival

Three course Christmas menu with coffee and Club chocolates
Three glasses of Club red or white wine per person

£95.50 per person
Minimum booking 20 people

Platinum Package

Two glasses of Club Champagne and 4 Canapés per person on arrival

Three course Christmas menu with coffee and Club chocolates
Three glasses of Club red or white wine per person
Hire of Britannia Bar for after dinner disco, with DJ, lighting and dance floor

£111.25
Minimum booking 40 people

* Prices include hire of a private function room & VAT