



# 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*

# 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*

*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*



# Royal Thames Yacht Club

## 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*



# 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 delicé, dark chocolate sauce*

*Baked jam sponge with custard*



# Royal Thames Yacht Club

## Lunch and Dinners

### *Soup:*

<i>Consommé double, garnished with vegetables Brunoise and crispy oxtail ravioli</i>	£9.25
<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

# Royal Thames Yacht Club

## 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*

# Royal Thames Yacht Club

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

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*Royal Thames Yacht Club, 60 Knightsbridge London SW1X 7LF  
Tel: 0207 201 6285 Fax: 0207 235 5672*