



# ROYAL THAMES YACHT CLUB

## *Christmas Menu 2017*

### *Starters*

Freshly made tomato and basil soup with roasted garlic oil £9.00

Terrine of game, cognac soaked prunes and toasted sour dough £8.25

Tian of chalk stream trout crayfish, watercress puree and pickled vegetables £11.00

Goat cheese truffle, aubergine compote and air dried tomatoes, basil green £8.50

### *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 £25.50

Rump of beef served with rosemary mash, roasted root vegetables and beef jus £37.00

Filet of sea bass and seared scallop garnished with fennel puree, samphire and crushed new potatoes £31.50

Rack of herb crusted lamb, fondant potatoes, baby vegetables and current jus £34.50

Stilton, chestnut and leek suet pudding and mushroom puree served with roast potatoes, honey glazed parsnips and carrots and Brussels sprouts £17.50

### *Desserts*

Traditional Christmas pudding with brandy sauce £7.00

Dark chocolate and orange ganache, sticky orange loaf with burnt orange and chocolate soil £8.75

Port wine poached pear served with Madagascar vanilla ice cream and ginger cake £7.00

Cheese and biscuits platter £7.75

