



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 £9.95

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

£25.50 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

£34.45 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

Smoked salmon rillettes on blini with crème fraîche

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

Smoked 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

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

Royal Thames Yacht Club

Lunch and Dinners

Starters

Classic minestrone soup with grated parmesan
Chicken liver pâté, pickled cucumber salad and Melba toast
Smoked mackerel rillettes, focaccia, tomato salad
and mayo dressing
Individual Stilton and broccoli quiche with petit pois salad and
pesto dressing (V)

Mains

Free range chicken supreme, fondant potato, roasted root vegetables,
tenderstem broccoli and chicken jus
Pan seared fillet of Seabream, chive mashed potato, green vegetables,
confit tomato, lemon butter and parsley sauce
Braised beef with glazed root vegetables, rosemary roast new potato and
veal jus
Potato gnocchi with sun dried tomato, olives, spinach and basil finished
with fresh grated parmesan and rocket pesto (V)

Desserts

Individual chocolate tart, crème Chantilly
and fresh berry compote
Vanilla and coconut panacotta, strawberry coulis and dried raspberries
Chocolate brownie with ice cream and chocolate sauce
A selection of cheeses with
traditional accompaniments £4.95(Supplement)

£29.95 per person

Royal Thames Yacht Club

Lunch and Dinners

Starters

Cream of Jerusalem artichoke soup, roasted celeriac, truffle oil and garlic croutons

Finest Scottish smoked salmon, wasabi cream, onion gherkin and dill remoulade with micro cress salad and rye bread

Smoked goose breast, braised oxtail terrine, horseradish aioli, beetroot and onion salad

Bocconcini mozzarella balls, heritage tomato salad, green pesto, baby basil and pickled onion (V)

Mains

Confit duck leg, potato fondant, glazed carrots trio, broccoli and French beans finished with cherry sauce

Pork trio (braised belly, rib, and fillet noisette) creamed herb potato, roast root vegetables and pork jus

Oven roast salmon supreme, grilled asparagus, broad beans and crushed herbed new potato, lemon butter sauce

Baked butternut squash with melted goat cheese and Puy lentil fricassée (V)

Desserts

Vanilla crème brûlée with Amaretti biscuits

Chocolate and Baileys cheesecake

Pear and apple tarte Tatin with clotted cream

A selection of cheeses with

traditional accompaniments £4.95(Supplement)

£39.95 per person

Royal Thames Yacht Club

Lunch and Dinners

Starters

Parsnip velouté with pan fried ceps and truffle oil

*Red cabbage and beetroot cured salmon with parsley purée,
caviar and sea trout rillettes*

*Beef carpaccio with marinated vegetables, quail eggs, pink salt,
Parmigiano-Reggiano crisps, focaccia croutons and saffron aioli*

*Wild mushroom mezzaluna, sage butter and cauliflower purée, finished
with marinated tomatoes and rocket pesto (V)*

Mains

*Pigeon and guinea fowl stuffed boneless quail, parsnip mash, glazed
baby vegetables, port wine and thyme jus*

*Grilled veal cutlet, fondant potatoes, celeriac purée, tomato stuffed with
mushrooms, green vegetables and veal jus*

*Char-grilled venison steak, mashed potato, root vegetables,
beetroot purée, broccoli and blackberry jus*

*Spinach and white cheese gnocchi with fresh grated truffle, grilled
artichokes, pumpkin seeds and baby basil leaves (V)*

Desserts

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

Vanilla cream stuffed éclair, macaroons, edible soil and yuzu jelly

*Roast pineapple carpaccio with fresh berry ice cream and chocolate
crisp*

*A selection of cheeses with
traditional accompaniments £4.95(Supplement)*

£49.95 per person



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