



## **THE ROYAL THAMES YACHT CLUB**

### **Menu 1 £35.00**

#### **STARTERS**

- Game terrine, Armagnac prunes, micro herb salad
- Chicken liver pate, pickled cucumber, Melba toast
- Classic coronation chicken with naan bread, coriander and lemon grass oil
- Quenelles of duck, smoked salmon and red lentil pâté served with pickled mushrooms salad, mustard and raspberry dressing
- Gin cured salmon, lime and cucumber
- Smoked trout, beetroot and feta salad
- Cherry tomato and goat's cheese tart with artichoke, basil and red pesto
- Endive chicory salad, with walnut, watercress, grilled pear, crumbled stilton and horseradish dressing

#### **MAINS**

- Pork duo (braised belly and fillet noisette) creamed herb potato, roast root vegetables and a pork jus
- Braised beef with glazed root vegetables, rosemary roast new potato, veal jus
- Roast duck, pomme anna, crushed swede, kale, red currant jus
- Roast breast of chicken with sage and onion pudding, red wine jus
- Oven roast salmon supreme, grilled asparagus, crushed new potato, lemon butter sauce
- Fillet of sea bream on crushed potato, with tomato and pepper salsa, celeriac, buttered deep fried leek
- Baked fillet of trout, lemon and olive oil, crushed potato, spinach
- Roasted vegetable and polenta stack, with red pepper coulis
- Pea and mint risotto with parmigiana
- Thai green vegetables, coriander and coconut rice, crispy shallots

#### **DESSERTS**

- Apple tart Tatin
- Sticky Toffee Pudding, dates, yoghurt sorbet
- Triple chocolate mousse, vanilla, hazelnuts, marzipan
- Exotic fruit tart

## Menu 2

£45.00

### STARTERS

Beef carpaccio with pink salt, parmigiana-reggiano crisps and saffron aioli  
Ham hock, pecan and truffle terrine, pickled red cabbage, baked granny smith apple and  
parsley oil

Green tea smoked duck, caramelized pear, daikon and sesame remoulade

Prawn, lobster and avocado cocktail

Crab pate with fresh lemon, Melba toast

Maple and brown sugar cured salmon with raspberry, red onion and mustard cream  
Garlic marinated tiger prawns salad, chili mange salsa, pepper and cucumber spaghetti

"Rosary" English goat cheese in ash, pistachio, black pepper and trio of marinated and  
pickled beetroots

### MAINS

Beef Wellington, spiced swede, pink fir potato, kale

Mini rack of lamb with garlic and herb roast potatoes, heritage carrots and jus

Saddle of Rabbit, rabbit leg bolognaise style, carrot puree, pommes anna

Confit duck leg, potato fondant, glazed carrot trio, broccoli and French beans, cherry sauce

Belly of Gloucester old spot pork, pumpkin, sage, onion sauce, dauphinoise potato

Papillote of Sea bass, Provençale vegetables, pink fir apple potatoes

Pan-fried Hake in a lemon butter sauce with heritage carrots, spinach and baby new  
potatoes

Cep risotto, pickled mushrooms, parmesan shavings

Roast tomato, red pepper and parmesan gnocchi, spinach dumpling and balsamic onion

Leek, potato and field mushroom wellington, red cabbage slaw and caraway sauce

(minimum 6 portions)

### DESSERTS

Chocolate and burnt orange torte

Passion fruit delice, vanilla sponge and raspberries

Port marinated pear with calvados scented dark chocolate

Limoncello and raspberry semi-freddo

Cheese platter