



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

£31.90 per person

Please choose up to 3 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

Marinated tiger prawns

Smoked fish platter

Mushroom roulade

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

£35.45 per person

Please choose up to 3 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 loin of 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

Kiwi Pavlova, orange syrup

Bitter chocolate tart

Buttermilk panna cotta with poached rhubarb

Vanilla poached pear with caramel sauce

Warm chocolate and orange, bread and butter pudding

Apple & blueberry frangipane tart

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

Salt beef on rye, celeriac remoulade and pickles

Smoked mackerel pate on black pepper and lemon scone

Cornet of smoked salmon mousse, dill cream, salmon pearls

Scallop escabeche on cucumber

Lobster bisque jelly

Gorgonzola and apricot on toasted brioche

Crushed broad bean and pea bouchée, mint and avocado

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

Smoked chicken empanadas, lime chilli yoghurt

Seared chorizo on baked potato

Flash fried sirloin, sea salt & horseradish

Thai fish cake, sweet chilli

Pancetta wrapped monkfish with rosemary and lemon

Grilled sea bream on sweet potato, wasabi mayonnaise

Crab and spring onion filo parcel

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 delice, dark chocolate sauce

Baked jam sponge with custard

ROYAL THAMES YACHT CLUB LUNCH AND DINNERS

Soup

*Beef consommé served with oxtails ravioli and
brunoises of vegetables* £10.25

Shellfish Bisque scented with Cognac and ginger £11.50

Vegetarian starter

Heritage tomato, beet and burrata salad with basil oil £10.75

*White asparagus panna cotta served
with Parmesan and Caesar dressing* £7.25

*Red onion tarte served with warm goat
cheese, rocket salad and balsamic dressing* £8.50

*Blue cheese mousse served with beetroot,
caramelise walnut, and pear jelly crystals* £9.50

*Beetroot tart Tatin served with crème
fraiche and rocket salad* £6.50

Starter meat

Rabbit pâté en croute, served with bread and pickled vegetables £9.00

Duck liver pâté & Armagnac served with spiced rhubarb chutney £9.25

ROYAL THAMES YACHT CLUB LUNCH AND DINNERS

Fish starter

*Marinated beetroot gravlax served with
pickle cucumber and horseradish cream sauce* £9.75

*Salmon rillettes served with salad of cucumber,
crème fraiche and toasted baguette* £9.50

*Breaded Smoked haddock fishcakes served
with watercress veloute, quail egg and aioli sauce* £9.50

*Marinated king prawns served on
Mediterranean salsa, egg mimosa* £11.00

Salmon roulade stuffed with crab, mint and cucumber Jelly £11.00

Main fish

*Filet of hake served with green kale, mussels,
beans cassoulet and saffron white wine sauce* £21.50

*Pan fried sea bass fillet served with creamed
potato and Provençale vegetable and olive salsa* £23.50

*Filet of Halibut, sea vegetables, clams and
mussels, duchesse and sauce Sauvignon Blanc* £41.00

ROYAL THAMES YACHT CLUB LUNCH AND DINNERS

Main meat

Ballotine of corn fed chicken stuffed with mushrooms served with sweet potato and grain mustard sauce, garden vegetables £25.50

Herb breaded rump of lamb Roti, served with dauphinoise potatoes, artichoke, chanterelle and sauce perfume à la fleur de thyme £29.50

Filet of Beef Wellington, Hasselback potato, symphony of vegetables and red wine sauce £46.00

Rump of Beef served with seasonal vegetables, chateau potatoes and Madeira sauce £22.75

Aubergine stuffed supreme of chicken served with wild mushrooms, celeriac and swede purée, fine beans, tomato compote and port sauce £21.50

Beef bourguignon served with carrot purée, pommes château, smoked belly of pork and red wine sauce £19.50

Rosemary and garlic crusted rack of lamb served with fine green beans, vine tomatoes and potatoes croquette, jus £36.00

Duck breast served with savoy cabbage, potato pancake, broad beans, and cherry sauce £27.00

ROYAL THAMES YACHT CLUB LUNCH AND DINNERS

Vegetarian main

*Tart fine Provençal served with goat cheese,
rocket and olive tapenade* £15.00

*Potato cake served with fricassee of mushrooms
poached egg and chive cream sauce* £11.50

Desserts

Mont Blanc, meringue and caramelised pear £6.50

Lemon tart served with crème fraîche and raspberries £7.25

Apple tarte Tatin served with vanilla ice cream and fudge sauce £7.00

Seasonal fruit tart with crème patisserie £6.75

Coconut panacotta served with fruit of the forest sauce £6.00

White chocolate mousse served with orange and biscuits £7.25

*Port marinated poached pear, cinnamon
cream and vanilla ice cream* £7.50

*Profiteroles filled with crème Anglais
and topped with chocolate sauce* £7.50

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