

Function Fayre

Royal Temple Yacht Club

In Association with



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Facilities

Royal Temple Yacht Club working alongside Thanet Leisure Force is the ideal choice for your special occasion be it birthday party, anniversary, or an informal gathering.

The Dining Room with a seating capacity of 70 and boasting magnificent sea views across the harbour can accommodate any function from a reception to an informal family gathering.

The Hold Bar which is suitable for more informal functions has been fully refurbished and is available as a function room accommodating 50 people. Facilities are also available for business seminars and conferences.

The cost of hiring either the Dining Room or Hold Bar is £60.00 for a full day or £35.00 for an evening. Should you require drinks service in the Hold Bar there will be a staffing charge of £8.50 an hour.

Coffee/tea can be arranged at £10.00 per pot, consisting of 10 cups and Orange Juice at £5.00 a jug

Catering can be arranged at the following prices simply read through the menus select which meal you would like for the relevant course.

2 Courses £15.00

3 Courses £18.00

4 Courses £22.00

These courses all include coffee.

Starter

Fresh Homemade Soup

An extensive range of house soups to service every occasion

Melon with Fruits of the Forest

Chilled fan of melon accompanied with a compote of wild berries

Fillet of Scotch Salmon with Lemon and Coriander

A delice of cold salmon with a lemon and coriander vinaigrette rested on a cushion of crisp leaves

Chefs Pate

A pate garnished with prunes soaked in ruby port served with an orange and chive salad

Prawn Cocktail

Served in a Mary Rose Sauce and bread and butter

Fish Course

Baked Fillet of Cod

A fillet of cod served on an island of oriental vegetables drizzled with an olive oil and butter sauce

Plaice Fillet

A paupiette of plaice filled with asparagus, prawns and served in a chardonnay sauce

Seafood Goujons

Strips of salmon, plaice and cod in light breadcrumbs, deep fried served with a chilled yoghurt and cucumber dressing

Salmon Mayonnaise

A Scottish salmon filler served chilled with lemon mayonnaise embellished with salad

Salmon and Vegetable au Gratin

A combination of fresh Scottish salmon, Norwegian prawns, fresh vegetables bound in a rich cheddar sauce

Main

Supreme of Chicken with a sauce of your choice

Crème Cheese
White Mushroom
Coq A Vin

Beef Bourguignon

Lamb Italienne

Braised steak of lamb cooked slowly until tender combined with a medley of vegetables

Steak and Kidney Pie

Scottish Salmon Fillet

Served with chilled lemon mayonnaise drizzled with lemon oil

Escalope of Pork

A parcel of pork filled with brie and an apple and raisin mousse with a tomato sauce

Roast Pork, Beef, Chicken or Lamb

A traditional Sunday Roast

Chicken, Prawns and Spinach Parcel

Supreme of chicken with a prawn and spinach filling served with a provencale and green olive sauce

Lasagne

Layers of pasta, vegetables and béchamel sauce topped with grated cheese and basil

Vegetable Kiev

Vegetables cooked in a rich cheese sauce encased in breadcrumbs and deep fried to a golden colour

All the above menus served with potatoes & seasonal vegetables or salad and garlic bread

Dessert

Apple Pie

Chocolate Crème Brulee

Lemon Meringue Pie

Banoffee Pie

Luxury Gateau/Ice Cream Gateau

Cheesecake

Profiteroles with Toffee Sauce

Fresh Fruit Salad

Selection of English & Continental Cheeses & Biscuits

Buffets

2 Trays of Sandwiches + Nibbles £50.00
(suitable for up to 10 people)

4 Trays of Sandwiches + Nibbles £90.00
(suitable for up to 20 people)

6 Trays of Sandwiches + Nibbles £120.00
(suitable for up to 40 people)

Suitable for meetings/conferences

Cold Buffet

Sit down buffet

Starter

Dressed Salmon, Beef, Pork, Ham, Salad

Various sweets

@ £17.00 per head

Finger Buffet Menu

Selection of Cocktail Sandwiches and filled Bridge Rolls
Mini Savoury Pasties and Turnovers
Goujons of Chicken
Hot Fish Bites with Tartar Sauce
Prawn and Mushroom Vol au Vents
Cocktail Quiche and Sausage Rolls
Hot Dim Sum and Savoury Nibbles with Various Dips

Selection of Mini Pastries
£10.00 per head

Sandwiches—Ham, Egg Mayo, Smoked Salmon, Prawn,
Tuna, Brie
Sausage Rolls
Quiche
Vol-au-Vents—egg Mayo, Prawn, Coronation Chicken
Tortilla Crisps
Crudités & Dips

£8.00 per head

Sandwiches (as above)
Mixed Croquettes (Savoury Puff Pastry Parcels—can be
vegetarian)
Quiche
Vol-au-Vents (as above)
Tortilla Crisps
Crudités & Dips
Assorted Cakes

£10.00 per head
