

Function Booklet

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 £65.00 for a full day or £40.00 for an evening. Should you require drinks service in the Hold Bar there will be a staffing charge of £9.50 an hour.

Coffee/tea can be arranged at £12.00 per pot, consisting of 10 cups and Orange Juice at £5.00 a jug

Catering can be arranged at the following prices.

2 Courses	£16.00
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3 Courses	£19.00
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4 Courses	£23.00
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These courses all include coffee
Please contact the office to make arrangements.

1)

Cream of Vegetable Soup

Roast Sirloin of British Beef

With traditional accompaniments of Yorkshire

Pudding and Horseradish Sauce

Chef's Selection of Vegetables

Fresh Fruit Salad

or

Cheese & Biscuits

2)

Poached Salmon

Lamb Italienne ~

Braised Lamb Steak cooked slowly until tender combined with a

Medley of Vegetables

Chef's Selection of Vegetables

Profiteroles with Hot Chocolate Sauce

or

Cheese & Biscuits

3)

Prawn, Cucumber & Avocado Salad

Roast Loin of Pork
with Dijon Mustard Crust
Chef's Selection of Vegetables

Apple Crumble
or
Cheese & Biscuits

4)

Cream of Cauliflower & Cheese Soup

Steak and Kidney Pie
Chef's Selection of Vegetables

Fresh Fruit Salad
or
Cheese & Biscuits

5)

Broccoli & Stilton Soup

Supreme of Chicken filled with Sage & Onion Stuffing, wrapped in
Bacon

Chef's Selection of Vegetables

Sticky Toffee Pudding & Custard

or

Cheese & Biscuits

6)

French Onion Soup with Cheese Croutons

Roast Turkey- A combination of Breast and Thigh with Pork and
Walnut Stuffing accompanied by traditional fare

Chef's Selection of Vegetables

Summer Pudding with Crème Fraiche

or

Cheese & Biscuits

7)

Prawn, Cucumber & Avocado Salad

Brown Bread & Butter

New Seasoned Lamb

Chef's Selection of Vegetables

Apple Pie & Custard

or

Cheese & Biscuits

8)

Minestrone Soup with Parmesan Cheese

Chicken & Ham Pie

Chef's Selection of Vegetables

Apple Pie & Ice Cream

or

Cheese & Biscuits

9)

Fan of Melon with Mixed Berries

Poached Salmon Mayonnaise accompanied with Seasonal Leaves and
Lemon Mayonnaise Minted New Potatoes

Assorted Salads

Strawberries and Cream

or

Cheese & Biscuits

10)

Chef's Pate

And French Bread

Beef Bourguignon

Chef's Selection of Vegetables

Rhubarb Crumble served with Custard

or

Cheese & Biscuits

11)

Tomatoes in Basil Oil with Buffalo Mozzarella Cheese

Pork Chops in a Honey & Mustard Sauce

Chef's Selection of Vegetables

Fresh Fruit Salad with Crème Fraiche

or

Cheese & Biscuits

12)

Prawn & Avocado Salad With Brown Bread & Butter

Roast Turkey

A Combination of Breast and Thigh with Pork and Walnut Stuffing

Accompanied by Traditional Fare

Chef's Selection of Vegetables

Christmas Pudding & Brandy Sauce

or

Cheese & Biscuits

13)

Fan of Melon with Fruits of the Forest

Chicken stuffed with Salmon

Baby New potatoes

Petit Pois Flamande, French Beans

Hot Chocolate Pudding

& Crème Anglaise

or

Cheese & Biscuits

14)

Broccoli & Stilton Soup

Chicken, Ham & Leek Pie

Chef's Selection of vegetables

Strawberry Gateau With Cointreau

or

Cheese & Biscuits

15)

Salmon Mayonnaise

Roast Leg of Lamb

Chateau Potatoes

Baton Carrots, Shredded Cabbage

Crème Brulee

or

Cheese & Biscuits

16)

Avocado & Prawn Salad

Roast Sirloin of Beef

With traditional accompaniments of
Yorkshire Pudding and Horseradish Sauce

Chef's selection of vegetables

Apple & Cinnamon Crumble

or

Cheese & Biscuits

17)

Cream of Leek & Stilton Soup

Beef Bourguignonne

Dauphinoise Potatoes

Stuffed Tomatoes, French Beans

Fresh Fruit Salad & Cream

or

Cheese & Biscuits

18)

Cream of Spring Vegetable Soup

Roast New seasoned Medallions of Lamb

Dauphinoise Potatoes

Chef's Selection of vegetables

Fresh Fruit Salad

Crème Fraiche

or

Cheese & Biscuits

19)

Gallia Melon with Orange Sorbet

Fillet of Plaice with Prawns and Mushrooms

Baby New Potatoes

Selection of Vegetables

Fresh Apple Tart & Cream

or

Cheese & Biscuits

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20)

Tomato & Basil Soup

Lambs Liver & Bacon

Creamed Potatoes

Buttered Cabbage, Vichy Carrots

New York Cheesecake

or

Cheese & Biscuits

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

£12.00 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

£9.00 per head

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

£11.00 per head
