



Royal Temple Yacht Club

CONTACT US

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FUNCTIONS

LUNCHEONS . DINNERS . BIRTHDAYS.

SPECIAL OCCASIONS



An exclusive and historic venue with magnificent views overlooking Ramsgate's Royal Harbour

Royal Temple Yacht Club

6 Westcliff Mansions, Ramsgate, Kent CT11 9HY

ROYAL TEMPLE YACHT CLUB

FUNCTIONS & ROOM HIRE

We have three function room's have seating for up to 80 . Round tables U shape seating or casual seating.

With magnificent views over Ramsgate's Royal Harbour.

Rooms available for both full or half day hire

ROOM HIRE

Full Day Hire £70.00

Half Day/Evening £40.00

Bringing in your own catering is permitted but is subject to a £100.00 surcharge for non members and £50.00 for members.



Desserts

The Crème Brulée selector – please choose your own flavour from the below options

Vanilla pod, Mango, Raspberry, Passion fruit, White chocolate, Caramelised banana, Baileys cream, tia Maria, Rhubarb

All Butter Lemon Tart with a Raspberry Crème Fraiche

Summer Fruits Pudding with Cassis & Clotted Cream

Hot Cherries Jubilee with Vanilla Pod Ice Cream and Marcantonio Basket

Pancetta with Exotic Fruit& Raspberry Salsa,

Deep Bramley Apple Tart

Rhubarb & Custard Tart

Mango & Passion Fruit Bavaois

Raspberry & Belgian White Chocolate Bavaois

Profiteroles with Hot Chocolate Sauce

Banoffee Pie

Tiramisu

Chocolate Fondant

Sticky Toffee Pudding

Baileys Bread & Butter Pudding

Bramley Apple, Oat and Cinnamon Crumble with good old fashioned Custard

Traditional Christmas pudding

Salad of Fresh Exotic Fruits

Main Courses

Cream Cheese and Chive Stuffed Breast of Chicken

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

Sautee of Chicken Chasseur Poached in White Wine, Mushrooms, Shallots, Tomatoes & Tarragon , a Truly French Classic favourite Supreme of Chicken Stuffed with Pancetta and Mozzarella with a Basil Cream Sauce

Herb-Coated Supreme of Chicken

Supreme of Chicken stuffed with Pancetta and Mozzarella with a Basil Cream Sauce

Creamy Pork Stroganoff

Roast Loin of Pork - Loin of Pork, Roasted with Rosemary and Apples, served with Calvados Jus

Butter Roasted Norfolk Turkey with Sage and Onion and Walnut Stuffing and Cranberry Sauce

Rosemary dusted Roast leg of New Zealand Lamb

Slow Braised Lamb Shank in Red Wine and Rosemary

Roast Breast of Duck - Breast of Duck, marinated in Cointreau, Roasted and Served Medium Rare with an Orange & Ginger Sauce

Roast Sirloin of British Beef with Yorkshire puddings

Rump Steak Provençale

Slow Cooked Beef in Ale with Garden Vegetables

Braised Beef in a Chasseur Sauce with Red Leicester Duchesse Potatoes

CATERING FOR YOUR EVERY NEEDS

Finger Buffet available

Freshly made sandwiches Wraps and tasty nibbles , starting from as little as £5.75 per person

HOT BUFFET AND SEAFOOD SPREADS from £9.00 pp

LUNCH & DINNER MENUS

2 COURSE £16.00

3 COURSE £19.00

4 COURSE £23.00

Simply select from the following
menus overleaf.

one choice per course.

Please note all bookings must be in writing to our functions coordinator carol.jackson@rtyc.com or call 01843 591766

Prices subject to VAT

Starters

Fan of Sweet Summer Melon with Berry and Cassis Jelly (V)
Melon Crown filled with Tropical Mango Sorbet and a Ginger Sugar Dust (V)
Avocado Salad with crumbled Goats Cheese and a Raspberry Vinaigrette (V)
Water Melon Tomato and a Feta Cheese Salad
Pork Chicken Liver and Cranberry Parfait
Sliced Smoked Chicken Breast with a Coronation Dressing
Chicken Liver and Brandy Pate with Dried Apricot Chutney and Melba Toast
Garlic Fried Chicken Livers Bordelaise with Bacon and Mushrooms on
Sage Croutons
Classic Atlantic Prawn, Cucumber & Avocado Salad
Poached Trio of Highland Salmon with a Honeyed Mustard & Dill Sauce
Warmed Chicken Livers Sautéed in a Brandy & Thyme Sauce
Field Mushrooms Layered with Bacon & Grilled Smoked Cheddar Garnished with Watercress
Caprice Salad a Salad of Tomato & Fresh Mozzarella and Orange with Rocket Leaves & Balsamic Oil Dressing (V)

Banqueting Soups

Tomato & Basil (V); Minestrone & Parmesan; Asparagus (V); Tomato Apple Celery (V); Carrot & Coriander (V); Cream of Vegetable (V); Cream of Chicken; Broccoli & Stilton (V); Tomato & Roasted Red Onion (V); Cream of Wild Mushroom (V); Potato & Leek (V); Cock a Leekie

Fish Courses

Baked Icelandic Cod Fillet with Seasoned Tomato Red Peppers and Olive Oil Herb Crust
Smoked Haddock Presented on a Bed of Spinach Served with a Chive and Butter Sauce
Poached Tri of Scottish Salmon served with a Three Cheese Sauce
Paupiette of Plaice filled with Asparagus and served with a Light Hollandaise Sauce
Roulade of Plaice Fillet Duglere
Traditional Salmon Mayonnaise
Poached and Succulent, accompanied with Seasonal Leaves & Lemon Mayonnaise
Fillet of Lemon Sole with a Mushroom & White Wine Sauce
Pan Fried Salmon Fillet with Cumin Seeds, Pak Choy and a Spicy Cherry Tomato Salad

(V) _ Denotes Vegetarian Choice

Please note that some of these dishes may contain nuts or nut extracts