

THIS WEEKS CLUB MENU

2 Course Lunch £18.80 Dinner £21.20

3 Course Lunch £23.65 Dinner £26.30

First Course

Soup of the Day with Artisan Bread

Ham Hock, Parsley and Savoy Cabbage Terrine with Apple Chutney and Mustard Cream

Treacle Cured Salmon with Fennel Carpaccio, Dill and Caper Salad

Grilled Plum, Cherry and Sun Blushed Tomato Salad with Mozzarella, Red Onion and Basil Dressing

Main Course

Chicken, Leek and Mushroom Pie with Root Vegetable Mash and Green Bean Parcel

Pan Fried Pork Loin with Parma Ham, Sage and Marsala Wine Sauce, Pea Risotto and Baby Carrots

Spiced Baked Fillets of Mackerel with Horseradish Potatoes, Roast Beetroot, Wilted Rocket and Crème Fraiche

Roast Squash and Wild Marjoram Spaghetti with Ricotta And Red Pepper Pesto

Dessert

Please see our Dessert Menu for a Selection of Homemade Desserts, Ices & Sorbets



LUNCH SPECIALS

Wednesday's Special

Traditional Roast Beef & Yorkshire Pudding carved from the Trolley
an additional supplement of £2.50

Friday's Special

Traditional Fish & Chips with Mushy Peas, Coarse Sea Salt & Malt Vinegar

RACERS' DINNER - Tuesday 21st February, 7.15pm for 8pm

It is the time of year again for the Royal Thames Annual Racers' Dinner, when all involved in any aspect of Racing, be it Offshore, On-Shore, Classics, Sportsboats, One-Designs or One-Offs, either on the water or off it, as owners, crew, umpires, Course Setters or Committee, come together to a wonderful Dinner with like minded folk to celebrate the past season and look forward to the next.

Please book early, for what is likely to be another sell-out Racers' Dinner, by contacting Paola in the Sailing office

The price remains £35.00, which represents excellent value for money for what will be a most enjoyable and, if last years' event is anything to go by, lively evening.

Time: 7:15 for 8pm



FIRST COURSES

Homemade Lobster Bisque	£7.50
Potted Shrimps served with Warm Toast	£7.95
Sweet Melon & Parma Ham	£8.20
Pepperd Fillet of Beef Carpaccio served with Parmesan Shavings, Wild Rocket and Truffle Oil	£9.20
London Oak- Smoked Salmon served with Lemon, Shallots and Capers	£10.20 / £16.85

FISH

Crispy Goujons of Plaice served with Lemon, Homemade Tartare Sauce, French Fries & Mushy Peas	£16.55
Whole Grilled Dover Sole Seasoned with Coarse Sea Salt served on or off the Bone with Parsley Potatoes	£35.00

ROASTS, GRILLS & ENTREES

Grilled Milk Fed Calves' Liver with Sweet-Cure Bacon, Onion Gravy & Creamed Potatoes	£21.00
Char grilled Shrivenham Sirloin Steak served with Grilled Tomato, Mushroom, and French Fried Potatoes	£21.50
Cutlets of Cornish Hill Lamb with Grilled Mushrooms, Pont-Neuf Potatoes & Watercress	£22.50

SEASONAL SPECIALITIES – A TASTE OF WINTER

Seared Scallops with Crisp Pancetta, Black Pudding, Pea and Rocket Salad	£8.95/ £16.75
Slow Roast Pheasant with Ratte Potato Fondant, Prune and Pheasant Sausage and Celeriac Cream	£18.50

SIDE ORDERS

Buttered Broccoli	£3.00	Chips	£3.00
Secrett's Farm Spinach Buttered / Steamed	£3.00	French Fries	£3.00
New Potatoes	£3.00	Green Herb Salad	£3.50
French Beans	£3.00	Mixed Salad	