

3 Course Meal

Monday 13th July 2026

Please choose 1 x meat option & 1 x vegetarian/vegan option for each course

STARTER

Chicken Liver Parfait

blueberry & balsamic gel, pistachio crumb, blueberries, toasted ciabatta, micro herbs

Ham Hock Terrine

burnt apple puree, pickled carrot, piccalilli gel, micro herbs

Prawn Cocktail

shredded lettuce, lime & sriracha dressing

Halloumi Bruschetta (v)

blush tomato, pickled shallot, pomegranate, sriracha dressing

Caprese Salad (v)

buffalo mozzarella, blush tomato, basil pesto, toasted pine nuts, balsamic glaze

Sweet Potato & Coconut Soup (ve)

crispy noodles, coriander oil

MAIN

Lemon & Thyme Chicken Supreme

carrot puree, potato terrine, spring greens, crispy leek, madeira jus

Red Wine Braised Beef

dauphinoise potato, baby onions & pancetta, fennel roasted carrots

Chicken Forestiere

garlic potato cake, buttered greens, forest mushroom & cream sauce

Roast Fillet of Salmon

lemon potato cake, buttered spinach, shaved fennel, warm tartare cream

Aubergine Cannelloni (ve)

charred aubergine, pea risotto, asparagus, tomato & red pepper sauce

Carrot & Spiced Marmalade Wellington (ve)

roasted potatoes, baked carrot, braised red cabbage, thyme jus

DESSERT

Greenwich Yacht Club – 3 Course menu

Relish Mess

berries, meringue, mint, coulis, elderflower syrup, Chantilly cream

Tropical Cheesecake

pineapple & coconut compote, white chocolate shard

Gooey Chocolate Brownie

summer fruit coulis, vanilla cream, raspberry crumb

Lemon Pannacotta

honey granola crunch, berries, mint syrup

Blackcurrant Delice (ve)

summer fruit coulis, fresh berries, lemon balm

Chocolate Torte (ve)

caramel sauce, chocolate soil, raspberry

Price £61 + VAT/person

includes - 2 options per course with 1 option being vegetarian or vegan if required.

Extra choices will affect costs

Includes staff, crockery, cutlery, linen, equipment