

Table D'hote Menu

Starters

Beetroot carpaccio, goats cheese mousse, toasted hazelnuts and baby watercress

Smoked Chicken, Parma ham and fig with cider vinegar dressing

Smoked Mackerel Pâté & Apple served with an Onion Seed Cracker

King Prawn Cocktail, with a garlic and herb bloody mary rose sauce

Main

Thick Cut 8oz West Country Sirloin Steak, Roast Portobello Mushroom, Madeira Sauce & Chunky Chips (plus £5 supplement)

Honey Glazed Duck Breast, Roasted Butternut Squash & Fondant Potato (plus £5 supplement)

Pan Fried Fillet Cod, Tarragon, Lemon & Caper Sauce
Beetroot Dauphinoise, Roasted vegetables with Feta, Basil Pesto, Smoky Tomato Sauce

Pan Fried Chicken Breast with Celeriac Purée & Cream Sauce

Five Spice Braised Pork Belly, Parsnip Purée & Caramelised Apple

The above are all served with chef's selection of seasonal vegetables

Dessert

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream

Banana Tarte Tatin & Cherry Sorbet

Chocolate and Hazelnut Genache Tart with coffee Ice Cream

£30.00 two courses (£36.00)

£39.50 three courses (£47.40)

This menu is a pre-booked option only - please book within 24hrs of eating via smartclub or hospitality@royaldart.co.uk. a non refundable £15pp deposit will be taken upon booking



Royal Dart Yacht Club

Table D'hote Menu

Starters

Velvety parsnip soup with roasted garlic and melted brie crouete

Beetroot carpaccio, whipped goats cheese mousse, toasted hazelnuts and baby watercress

Chicken liver parfait with pickled shitake mushrooms, tomato chutney and toasted focaccia

Crispy king prawns with chorizo and saffron aioli

Mains

Pan seared fillet of halibut with caper and parsley sauce, celeriac dauphinoise and baby watercress

Mushroom suppli de telefoni with parmesan shavings, rocket and a chestnut mushroom and parsley sauce

8oz sirloin steak, roasted vine cherry tomatoes, portabello mushroom and madeira sauce, chunky chips (£5.00 (£6.25) supplement)

Butter basted corn fed chicken breast, potato rosti port jus, cabbage and puy lentil stew.

The above are all served with chef's selection of seasonal vegetables

Dessert

Sticky toffee pudding with warm butterscotch sauce & clotted cream

Banana tarte tatin & cherry sorbet

Chocolate and hazelnut genache tart with coffee ice cream

PROMOTION PRE LAUNCH DATE PRICE OF £35 FOR 3 COURSES,

£32.50 two courses (£40.63)

£40.00 three courses (£50.01)

MENUS

TABLE D'HOTE