



Sea View Yacht Club

Function Menus

2011

Sea View Yacht Club - Breakfast Menus

Menu A - £4.50

*Smoked Bacon Bap
or
Pork & Herb Sausage Roll*

Ketchup & Brown Sauce

Coffee or Tea

Menu B @ £7.50

*Fried Egg
Grilled Smoked Bacon
Pork & Herb Sausage
Tomato
Mushroom*

*Toast, butter & preserve
Coffee or Tea*

Menu C @ £10.75

*Fried Eggs
Pork & Herb Sausage
Grilled Smoked Back Bacon
Tomato
Mushroom
Baked beans
Black Pudding*

*Toast, butter & preserve
Coffee or Tea*

Sea View Yacht Club - Hot Buffet Menu

Main Course

£15.75 Selection – Choice of Two

Creamy Fisherman's Pie topped with cheesy mash
Chilli Con Carne with Vegetable Rice
Chicken Tikka Masala, Basmati Rice, Puppadam & Chutney
Satay Pork with Thai Vegetables
Tagine of Chicken & fresh herb couscous
Lasagne al forno
Cottage Pie
Thai Green Vegetable Curry with Basmati Rice
Butternut Squash Risotto with truffle oil

£18.75 Selection – Choice of Two

Paupiette of Plaice Florentine
Herb-crusted Supreme of Salmon with chive cream sauce
Sauteed Supreme of Chicken Chasseur
Tagine of Lamb with toasted almonds, prunes & apricots
Stir-fried Beef with sweet chilli, peppers, spring onions & pak choi
Beef Bourguignonne with button mushrooms, lardons & shallots
Steak, Kidney & Mushroom Pie
Spinach & Feta Pithivier with fresh herb cream sauce
Roasted Fennel, Spinach and Pinenut Lasagne

Cold Desserts

Dark Chocolate Roulade
Vanilla Crème Brulee
Summer Pudding with Fromage frais
Dark Chocolate Truffle Torte
Eton Mess with red fruit jus
Lemon Posset with ginger crunch
Raspberry & Vanilla Tart
Soft-baked Pavlova with mango and passion fruit
Burnt Lemon Tart with raspberries
Vanilla Pannacotta with red berries
Strawberry Shortbread Mille feuille
Lemon Meringue Pie
Fresh Fruit Salad
Tiramisu

Warm Desserts

Crumble with custard
Sticky Toffee Pudding with ginger sauce
Marmalade & Whisky Bread and Butter Pudding
Bramley Apple Charlotte with cinnamon cream
Queen of Puddings

Sea View Yacht Club - Set Lunch & Dinner Menus

Menu A - £23.50 per person

*Tomato, Mozzarella & Basil Salad
with sherry vinaigrette*

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*Parsleyed Chicken,
shallot & red wine jus*

seasonal fresh vegetables & potatoes

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*Dark Chocolate Torte
with red berries*

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Coffee

Menu C - £25.75 per person

*Goats Cheese & Red Onion Tart
balsamic roasted beetroot*

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Confit of Pork with a cider & apple jus

seasonal fresh vegetables & potatoes

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*Strawberry Meringue Roulade
with red berry compote*

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Coffee

Menu E - £28.50

*Smoked Salmon & Prawn Roulade
with dill mayonnaise*

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*Slow-roasted Breast of Duck
with black cherry & rosemary sauce*

seasonal fresh vegetables & potatoes

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*Pear & Almond Tart
with brandy ice cream*

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Coffee

Menu B - £23.50 per person

*Tian of Smoked Trout with lime
baby leaf salad*

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*Supreme of Chicken filled with
mushrooms & fresh herbs*

seasonal fresh vegetables & potatoes

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*Apple Tart Tatin
with crème fraiche*

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Coffee

Menu D - £25.75 per person

*Salad of Prawns & Pineapple
in a curried mayonnaise*

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*Dijon & herb Crusted Loin of Pork
apple sauce & gravy*

seasonal fresh vegetables & potatoes

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*Chocolate Pot with baileys
and chocolate cookies*

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Coffee

Menu F - £28.50

*Smoked Haddock Rarebit
on a tomato salad with chive oil*

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*Pan-fried Supreme of Guinea Fowl
filled with caramelised orange & ginger*

seasonal fresh vegetables & potatoes

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*Vanilla Crème Brulee
with raspberries & shortbread*

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Coffee

Menu G - £32.75 per person

*Isle of Wight Smoked Salmon with capers
lemon & black pepper*

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*Roast Rack of Lamb
studded with garlic & rosemary*

seasonal fresh vegetables & potatoes

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*Lemon Posset Tart
with raspberries*

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Coffee

Menu I - £34.50

*Carpaccio of Smoked Duck
with mango & roasted cashews*

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*Fillets of Gilt-head Bream
with roasted asparagus and herb butter*

seasonal fresh vegetables & potatoes

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*Dark Chocolate Roulade
with white chocolate ice cream*

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Coffee

Menu K - £37.50 per person

*Potted Local Crab with chicory,
citrus and lobster mayonnaise*

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Charred Fillet Steak Rossini

seasonal fresh vegetables & potatoes

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*Raspberry and Vanilla Tart
with raspberry sorbet*

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Coffee

Menu H - £32.75 per person

*Spicy Crab & Spinach Ramekin
roquette salad*

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*Fillet of Lamb Wellington
with red wine & fresh herb jus*

seasonal fresh vegetables & potatoes

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*Vanilla Panna cotta
with blueberries*

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Coffee

Menu J - £34.50 per person

*Salad of Slow-roasted Wood Pigeon
with hazelnuts & apples*

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*Parsley-crusted Halibut
with red pepper butter sauce*

seasonal fresh vegetables & potatoes

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Summer Pudding with clotted cream

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Coffee

Menu L - £37.50 per person

*Roast Scallops with pea puree
crisp air dried ham and pea shoots*

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*Fillet of Beef Wellington
with Madeira Jus*

seasonal fresh vegetables & potatoes

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*Grand Marnier Crème Brulee
with pistachio langue du chat*

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Coffee

Sea View Yacht Club - Canape Menus

Menu A - £8.50 per person

*Isle of Wight Smoked Salmon on dill & mustard granary
King Prawn marinated in ginger & chilli, wrapped in filo
Honeyglazed Local Pork & Leek Sausages
Baby Yorkshire Pudding topped with Rare Beef & Horseradish
Caramelised Red Onion & Goats Cheese Tartlette*

Menu B - £12.75 per person

*Isle of Wight Smoked Salmon on cream cheese & lemon blinis
Spiced Local Crab Tartlette with coriander
Japanese Breaded King Prawns with sweet chilli
Baby Yorkshire Pudding topped with fillet of beef, horseradish & watercress
Peking Duck, Cucumber & Hoi sin Wraps
Dates filled with soft goats cheese wrapped in parma ham
Parmesan Shortbread topped with Fig & roquette
Quail Eggs with oriental salt*

Menu C - £15.75 per person

*Tandoori Salmon with mint yoghurt
Grilled Tiger Prawn wrapped in pancetta with garlic butter
Scallop Ceviche on a sweetcorn fritter
Duck Rillettes on a potato rosti
Local Pork & Ale Sausages with English Mustard
Charred Lamb Cutlets glazed with redcurrant & rioja
Seared Fillet of Beef with béarnaise sauce
Twice-baked Gallybagger Souffle with chives
Quail Egg, Spinach & Hollandaise Tartlette
Roasted Red Pepper, courgette & basil Frittata*

Sea View Yacht Club - BBQ Menus

Menu A - £12.75 per person

*Pork & Chilli Sausage 'Hot Dog'
&
Charred Handmade Beefburger
offered with bacon & cheese
in a floured bap*

*Relishes & Mustard
Green Salad
Chunky Coleslaw*

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Fresh Fruit Salad & Cream

Menu B - £15.95 per person

*Sweet Chilli Chicken Kebab
Pork & Herb Sausages
Charred Minute Steak*

*Selection of Salads
Jacket Potato*

*Relishes & Mustard
Freshly baked breads*

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*Summer Pudding
with crème fraiche*

Menu C - £18.50

*Supreme of Salmon in lime & coriander
Charred Pork Steak with sticky BBQ sauce
Peppered Rump Steak*

*Selection of Salads
Jacket Potato*

*Relishes & Mustard
Freshly baked breads*

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*Lemon Posset Tart
with red berries*

Menu D - £23.50 per person

*King Prawn Brochette with garlic butter
Moroccan Lamb Rump, gremolata dressing
Charred Sirloin Steak*

*Selection of Salads
Jacket Potato*

*Relishes & Mustard
Freshly baked breads*

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*Vanilla Panna cotta
with raspberries & blueberries*

Salad Menu

Select 3 from the following

*Slow-roasted Pomodoro tomatoes with basil
Radish, Cucumber and Mint
Watercress, rocket and pea shoots
Wild rice with pomegranates
Cucumber, Granny Smith in Coriander
Mayonnaise
Mixed Bean and Tomato Salsa
Thai Noodles with sweet chilli vegetables
Broccoli, feta, almond and red onion
Fruity Moroccan Cous Cous
Balsamic Roasted Baby Beetroot
Fusilli with pesto dressing
Chunky Coleslaw
Waldorf*

Vegetarian Items

*Portobello Mushroom & Spinach 'Burger'
Mediterranean Vegetable Kebabs
Charred Red Pepper & Halloumi
Aubergine, Courgette & Tomato Stack
Grilled Red Onions with Parmesan*