



BANQUETING MENU

FIRST COURSE

Duck and Port Pate – Red Onion Marmalade & Sourdough
Chicken Caesar Salad with Herb Croutons
Prawn Salad – Marie Rose Sauce, Brown Bread & Butter
Trio of Melon with Ginger and Lime Dressing (V, VG)
Deep Fried Brie with Rocket Salad & Redcurrant Dressing (V)
Bruschetta, with Onion, Tomato, Pepper, Basil
Served on a Garlic Croute with Balsamic (V, VG)
Plaice Goujons with Mango/Lime Dip

OR

Homemade Soups
Roasted Tomato, Fennel and Basil (V, VG, GF)
Carrot and Coriander (V, VG, GF)
Leek and Potato Soup (V, GF)

MAIN COURSE

Chicken Ballotine wrapped in Smoked Bacon – Wild Mushroom and Brandy Sauce
Roast Topside of Beef – Yorkshire Pudding & Pan Gravy
Braised Paupiettes of Beef
(Braised in Red Wine with a mirepoix of vegetables)
Homemade Steak, Guinness & Cheddar Pie
Roast Leg of Lamb – scented with Garlic & Rosemary – Red Wine Gravy
Roast Stuffed Loin of Pork – Apple and Cider Gravy
Poached Salmon Fillet on bed of Wilted Spinach – Creamy Leek Sauce
Herb Crusted Loin of Cod with Red Pepper Sauce
Oven Baked Seabass, Crushed Peas & Lemon Butter

For all allergens & dietary requirements please ask a member of the team

Please call 0239 282 4231 or email events@royalmaritimeclub.co.uk

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VEGETARIAN

Caramelised Onion and Goats Cheese Bouche
Served with a Rich Tomato Sauce
Roasted Halloumi with Spiced Mediterranean Vegetables
Served with Rice

VEGAN

Grilled Polenta with Tuscan Bean Cassoulet
Charred Mediterranean Vegetables, Tomato sauce, Cous Cous
Wild Mushroom Stroganoff with Rice

FISH COURSE

(Extra Course @ £4.50)
Paupiettes of Plaice – Lemon and Dill Sauce
Smoked Haddock Mornay
Potatoes and Vegetables
Dishes will be served garnished with Roast or New Potatoes
Seasonal Vegetables

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DESSERTS

Profiteroles filled with Cream – Rich Chocolate & Toffee Sauce (GF)
Homemade Apple and Blackberry Crumble – Crème Anglaise
Vanilla Cheesecake with Fruits of the Forest Compote – Fresh Double Cream (GF)
Lemon Meringue Pie
Toffee & Pecan or White Chocolate & Raspberry Roulade
Key Lime Pie (VG, GF)
Chocolate and Coconut Tart (VG, GF)
Chocolate & Ginger Brownie (VG)
Selection of British & Continental Cheeses (Supplement £3.00 per person)
Dessert is followed by Coffee or Tea with Mints

You may choose ONE choice (plus vegetarian option) for each course

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