

SEA VIEW YACHT CLUB

2018

Function Menus



RESTAURANT INFORMATION

Breakfast & Morning Coffee

The Restaurant is open from 8.30 am, 7 days a week from May to September.

Lunch Buffet

12.00 pm to 3.00 pm daily – the enclosed day menu selection is available throughout this period.

Sandwiches

12.00 pm to 5.00 pm daily

Afternoon Teas

Available from 3.00 pm – with a selection of cakes, scones & biscuits.

Children's Meals

Our Children's Menu is available 12.00 pm to 3.00 pm daily.

Vegetarians, Vegans & Special Diets

A vegetarian option is available daily but if you have a specific request or several vegetarians in your party please could you give us at least 3 days notice.

Dinners

The selection of appetizers, main courses and desserts are enclosed. Please make your choice and indicate this on the Function menu request Form. Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

For further information please contact Sea View Yacht Club's House Manager
Charlotte Butler housemanager@svyc.org.uk or 01983 613118

'Gold Card' Corporate Hospitality Accounts

If you would like to organise one of our 'Gold Card' accounts please let us know via the Function menu request form. These Gold Card accounts will then be invoiced to you after your event, the invoice will be itemised and should be settled within 7 days of the date of the account being issued. Any cheques should be made payable to **SEA VIEW YACHT CLUB LTD**. If you would prefer to settle your account Via Debit Card there is a £1 fee or Via Credit Card (Not Amex) there is a 2% fee. We are also happy to receive payment via BACS transfer if preferred.

All menus in this pack are inclusive of VAT at 20% and are available for both lunches and dinners.

Staff Gratuities are not included in the costs shown but are at the discretion of the charterer.



BREAKFAST MENU



Croissant and Preserves £2.00
2 Slices of Toast £1.25
Coffee £1.35
Tea £1.00

Menu A @ £4.50

Smoked Bacon Bap
or
Sausage in a Soft Roll

Choice of Ketchup or Brown Sauce

Add a Fried Egg 65p

Menu B @ £6.95

Smoked Bacon, Sausage, Mushrooms, Tomatoes, Baked Beans, Toast and Scrambled, Poached or Fried Egg

Menu C @ £6.95

Smoked Salmon, Scrambled Egg on Toast
Poached Haddock and Poached Egg

Afternoon Tea/Coffee and Selection of Home Made Cakes
£4.50 per head

Afternoon Tea/Coffee, Orange Juice, Selection of Sandwiches
and
Homemade cakes
£6.00 per head

HOT BUFFET MENU



Main Course

£16.75 Selection - Choice of Two

Homemade Fish Pie with Granary Bread and Green Salad
Smokey Fish Cakes, Hand cut Chips and Chilli and Lime Coleslaw
Hake Fillet, Baby Potatoes, Caper Berries and Minted peas
Salmon, Spinach and Broccoli Pasta with Garlic Toast
Baked Gammon, Bubble and Squeak and a Cranberry Cumberland Sauce
Pork Stroganoff, Basmati Rice and Garlic Toast
Honey Roast Pork Chop, Sweet Potato Wedges and Garlic Mayo
Chicken and Chorizo Pasta Bake with Garlic Toast
Chicken Breast stuffed with Sweet Red Peppers, Mozzarella, Chive Potatoes and Tomato Pesto
Chicken Jalfrezi and Pilau Rice served with Poppodom and Raita
Spicy Moroccan Lamb and Chickpeas with Apricot Cous Cous
Isle of Wight Beef Burger in a Brioche Bap with Emmental Cheese Hand Cut Chips, Salad and Chilli Jam
Butchers Sausages, Mustard Mash and Onion Gravy
Beef Goulash and Basmati Rice with Garlic Bread
Chilli Con Carne and Rice with Guacamole and Sour Cream
Bolognese Pasta Bake with Mozzarella and Garlic Toast
Thai Curry with **Fish, Chicken or Pork** with Noodles and Prawn Crackers
Three Cheese Macaroni with Home Baked Bread (v)
Chickpea and Butternut Madras with Pilau Rice. Poppodom and Raita(v)
Peanut Noodles, Tender stem Broccoli, Mushrooms and Peppers (v)
Mushroom and Spinach Linguine with Garlic Toast and Parmesan Shavings (v)

DESSERTS - CHOICE OF 2

Lemon Posset
Eton Mess
Warm Chocolate Brownie and Ice Cream
Lemon Meringue Pie and Cream
Fresh Fruit Salad
Apple Crumble and Custard
Crème Brûlée
Crème Caramel

SET LUNCH & DINNER MENUS

Please make **ONE** choice of the following options with a vegetarian alternative



Starters

Roasted Isle of Wight Tomato and Garlic Soup with Home Baked Bread £6.50 (v)

Charred Pepper, Olive, Feta, Pine Nuts and Baby Spinach £6.95 (v)

Isle of Wight Asparagus and Poached Egg with Parmesan Crisps and Cracked Pepper
£6.75 (v)

Beetroot and Goats Cheese with Walnuts and Rocket £6.75 (v)

Stilton stuffed Field Mushroom and Rocket £5.25 (v) with Crispy Prosciutto £6.50

Pork and Ginger Wontons and Sweet Chilli £7.00

Spiced Lamb, Feta Cheese, Baba Ganoush and Crispy Pitta £7.50

Isle of Wight Beef with Baby Watercress, Beetroot and Horseradish £7.25

Chicken Liver Parfait, Toasted Brioche and Onion Marmalade £7.25

Duck and Orange with Sesame, Soy and Pea Shoots £7.25

Mackerel, Cucumber, Horseradish and Lemon £7.00

Crayfish and Chilli Linguine £7.50

Crab Beignet with Chilli Jam £8.00

Garlic Mussels and Home Baked Bread £7.00



Main Course

Chicken and Sage Served with Potatoes, Smoked Bacon and Cranberries £12.50

Chicken with Beetroot Pesto, Goats Cheese Mousse, Baby Potatoes and Broccoli £12.50

Belly Pork and Fondant Potato with Apple Purée, Roasted Cauliflower and Carrots £12.50

Pork and Apricots with Parmentier Potatoes, Savoy Cabbage and a Mustard Jus £12.95

Lamb shank and Mash with Roasted Onions, Fennel, Leeks and Redcurrants £14.50

Slow Cooked Leg of Duck with Red Cabbage, Spring Onion Potato Cake and a Plum Sauce
£14.25

Roasted Rib of Beef, Fondant Potato, Glazed Carrots and a Watercress Puree £17.50

Roasted Isle of Wight Beef Fillet, with Chilli Tiger Prawns and Hand Cut Chips £25.00

Hake Fillet with Hand Cut Chips, Pea Puree, Capers, Sorrel and Batter Scraps £13.50

Salmon Fillet and Courgette Gnocchi with Prawns, Roasted Peppers and Basil Oil £14.25

Isle of Wight Crab and Mussel Chilli Linguine with Roasted Baby Tomatoes and Wild Rocket
£17.25

Sea Bass with Garlic Pomes, Tomato Coulis and Pickled Vegetables £18.50

Roasted Butternut Squash, Pepper and Tomato Gratin with Rosemary and Sea Salt Focaccia
£11.95 (v)

Wild Mushroom and Garlic Tagliatelle with Spinach and Poached Egg £11.50(v)

Roast Pepper and Goats Cheese Couscous and Green Salad £12.00 (v)



Desserts

Summer Fruit Pudding with Berry Compote £6.00

Lemon Posset £5.50

White Chocolate and Raspberry Brûlée £5.50

Eton Mess £5.50

Lemon Meringue and Cream £5.50

Fresh Fruit Salad £5.75

Warm Apple Crumble and Custard Tart £6.00

Chocolate and Sea Salt Caramel Tart with Isle of Wight Vanilla Ice Cream £6.25

Sticky Toffee Pudding with Isle of Wight Vanilla Ice Cream £6.25

Chocolate and Cherry Brioche Pudding with Isle of Wight Vanilla Ice Cream £6.25

Honeycomb Brownie and Isle of Wight Fudge Ice Cream £6.25

Cheese and Biscuits £6.75



BBQ MENUS

Choice of **2** items from Cooked selection served with a choice of any **3** Salads and Ice Cream selection.
£14.50

Choice of **3** items from Cooked selection served with a choice of any **3** Salads and Ice Cream selection.
£17.50

Cooked

Hot Dog
Isle of Wight Beef Burger with Bacon and Cheese
Spicy Chicken Burger
2 Lamb Kofte
Creole Pork Chop
Pork Ribs
Thai Style Salmon
Minute Steak

*Vegetable Brochette (v)
*Feta Stuffed Bell Pepper (v)
*Stuffed Onion with Walnuts and Haloumi (v)
*Bean Burger (v)
*Portobello Mushroom and Stilton Bap (v)

Salad

Potato Salad
Green Salad
Lime and Chilli Coleslaw
Rice Salad
Pasta Salad
Carrot and Lime Salad
Sun Dried Tomato Couscous

Ice Creams

Magnums
Cornetto
Solero

Extras

Homemade Bread/Garlic Bread 90p

*Please advise if any vegetarian options are required and these will replace any item from the cooked selection.

Please note that all menus are served with the necessary condiments to compliment the BBQ.

CANAPE MENU

£1.25 Per Canapé

Honey & Mustard Cocktail Sausages
Baby Yorkshire Puddings topped with Rare Beef & Horseradish
Mini Chicken Liver Toasts
Chicken Skewers
Mini Duck & Orange Pate Toasts
Prosciutto ham with Pear & Rocket

Smoked Salmon & Cream cheese on Rye Bread
Smoked Mackerel Crostini with Tapenade
Prawn Min Gems
Filo Prawns with Sweet Chilli Dip
Mini Fish Cakes
Fish Goujons & Lemon Mayo

Caramelised Red Onion & Goats Cheese Tartlet
Cherry Tomatoes, Basil & Feta Skewers
Mini Jacket Potatoes with Cream Cheese & Chive
Mini Roasted Pepper Quiche
Mini Breaded Brie & Chilli Jam
Apple & Blue Cheese on Toast
Quail Eggs with Salt



SEA VIEW YACHT CLUB FUNCTION BOOKING FORM

Please complete in block capitals and return

Company Name/Contact:	Date:
Tel:	Email:

Breakfast:

Function area:

Date/Time:	Numbers:	Menu option:	
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Lunch:

Function area:

Date/Time:	Numbers:	Menu option:	Drinks/Wine:
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Dinner:

Function area:

Date/Time:	Numbers:	Menu option:	Drinks/Wine:
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Please circle how you wish to pay:

Cash

Account 'Gold Card'

*(Please Note: Final Numbers must be confirmed **5 days** prior to your event.)*

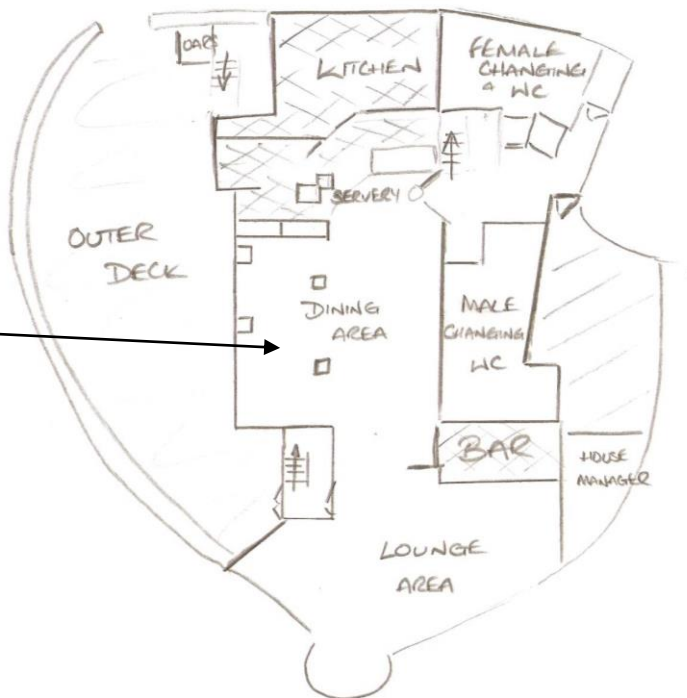
Please complete and return this sheet to:

Sea View Yacht Club Ltd, Esplanade, Seaview, Isle of Wight, PO34 5HB

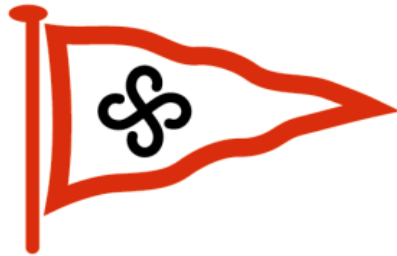
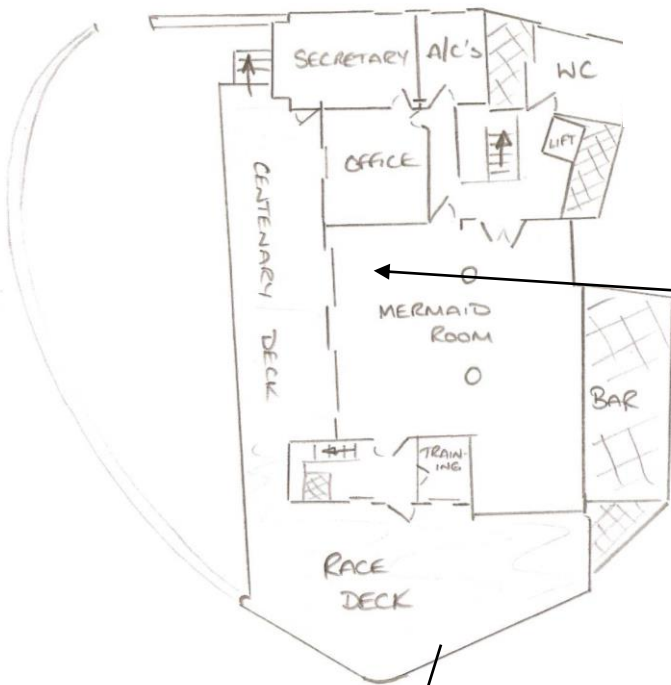
Email: bar@svyc.co.uk

Fax: 01983 565451

Plan of Downstairs at Sea View Yacht Club



Plan of Upstairs at Sea View Yacht Club



Drawings are not to exact scale

THE SEA VIEW YACHT CLUB BAR

Normal sailing season opening hours are

Monday to Saturday 11.30am to 11pm

Sunday 12 Noon to 9pm



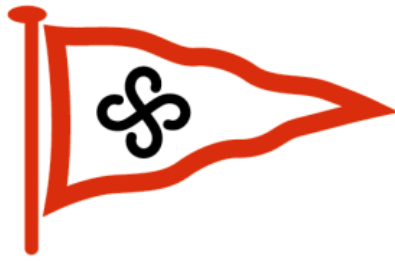
The Bar stocks a wide variety of Wines, Beers and Spirits for further details please contact

Charlotte Butler,
Sea View Yacht Club's House Manager

housemanager@svyc.org.uk or 01983 613118

Wine lists are available from Charlotte but she is also very happy to help you with bespoke wine requests.





SEA VIEW YACHT CLUB

For further information contact
Sea View Yacht Club House Manager, ***Charlotte Butler***,
on 01983 613118

