



THE RAG

ARMY & NAVY CLUB

Private Events Packages

May - August 2022

Tamzin Highams (Miss)

Events Manager

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CANAPÉ MENU

Our homemade canapés are perfect for cocktail receptions, or with drinks before lunch or dinner. The Chef would recommend 3-4 canapés per person prior to dining, or 6-8 per person for a drinks reception.

£3.75 per canapé

Fish

Kings cured Smoked Salmon and Dill Crème Fraîche on Mini Blini

Devon Crab and Avocado Cone

Tempura Tiger Prawn with Sweet Chilli Sauce

Seafood and Chive Mousse with Keta Caviar

Meat

Rosette of Parma Ham with Smoked Tomato Chutney

Chicken Liver Parfait with Onion and Balsamic Chutney

Beef Steak Hash with Beetroot and Horseradish Remoulade

Chicken and Garden Herb Mousse with Mushroom Ketchup

Vegetarian

Quail Egg with Cream Cheese and Chives (v)

Baked Goats Cheese Mousse with Tapenade (v)

Red Pepper Hummus, Purple Basil Pesto (vegan)

Vegetable Spring Roll Hoi Sin Dip (v)

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products.

Please advise of any allergen or dietary requirements in advance

A committee suggested gratuity at 10% will be added to your final bill.



BREAKFAST MENUS

Pastries

Selection of Breakfast Pastries

Freshly Brewed Coffee, Tea and Herbal Teas

£7.50 per person

Club Breakfast

Selection of Pastries

Bacon or Cumberland Sausage Rolls

Homemade Granola and Muesli

Fresh Fruit Platter

Freshly Brewed Coffee, Tea and Herbal Teas

£13.50 per person

Full English Breakfast

Fresh Fruit Juices

Porridge with Honey

Sweet cured Back Bacon, Cumberland Sausage, Black Pudding

Scrambled Egg, grilled Vine Tomato, Field Mushrooms, Baked Beans

White, Wholemeal or Granary Toast

Freshly Brewed Coffee, Tea and Herbal Teas

£19.50 per person

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Club Sandwiches

Served on a selection of white, wholemeal and granary breads

Tuna Mayonnaise and Cucumber

Kings cured Smoked Salmon with Lemon

Cream Cheese and Cucumber (V)

Honey roasted Ham and Mustard

Mature Montgomery Cheddar and Tomato Chutney (V)

Rare Roast Scottish Beef and Horseradish

Served with crisps and freshly brewed Coffee, Tea and Herbal Teas and Orange Juice

£15.50 per person

Club Finger Food

Selection of Club Sandwiches with Crisps

Mature Cheddar, Caramelised Onion and Parsley Quichettes (V)

Breaded Chicken Goujons with Garlic and Pepper Aioli

Hot Smoked Salmon with Marie Rose and Dill in Baby Gem

Vine Tomato and Basil Crostini Parmesan Tuile (V)

Seasonal Fruit Bowl

Served with Freshly Brewed Coffee, Tea and Herbal Teas and Orange Juice

£25.50 per person

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Bowl Food Menu

Delicious bowls designed to be served to your guests, while standing.
They can be served alongside or as a more substantial alternative to canapes

3 Bowls £25 per person

5 Bowls £39 per person

Additional bowl £8 per person

Meat

Cocktail Cumberland Sausage with Creamy Mash and Red Onion Marmalade

Soy and Honey Duck with Wasabi Crushed Potato and Plum sauce

Lamb Jalfrezi with Coriander Scented Rice

Harissa Chicken with Tzatziki and Spiced Cous Cous (served cold)

Fish

Salmon Fillet with Basil Mash and Tomato Compote

Lemon and Garlic Tiger Prawns with Pickled Fennel

Sea Bass Fillet with Lemon and Herb Potato, Salsa Verde

Smoked Fish Rillettes with Capers and Saffron Mayonnaise (served cold)

Vegetarian

Conchiglie Pasta with Celeriac Cream and Crumbled Stilton

Leek and Chestnut Mushrooms with Sage Crushed New Potato, Loveage Pesto (Vegan)

Maple glazed Mountain Goats Cheese with Beetroot and Hazelnuts

Charred and Marinated Vegetables with Freekah and Pine Nut Salad (Vegan)

Dessert Bowl Food

Chocolate Cream De Pot Mandarin Segments

Vanilla Panna Cotta with Poached Winter Berries and Shortbread Biscuit

Lemon Cake with Crème Fraîche and Blackberries

Rhubarb and Stem Ginger Mousse with Oat Crumble Topping

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PRIVATE DINING MENU

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

STARTERS

Consommé and Soups

Consommé of Duck & Ginger with Confit Leg & Spring Onion Won Ton **£8.00**

Smoked Haddock, Potato & Parsley Soup, Parsley Oil **£8.50**

Pea and Mint Soup with Ricotta Cheese Croute **(V) £8.00**

Starters

Parfait of Chicken Liver with Sauternes Jelly, Golden Raisins & Sourdough Melba **£12.50**

Rillettes of Duck with Summer Vegetable Slaw & Sourdough Toast **£10.25**

Salad of Crispy Parma Ham, Feta Cheese, Piquillo Peppers, Rocket & Basil Pesto **£10.00**

Beetroot Gravlax with Potted Shrimp **£14.00**

Kings cured Smoked Salmon Mousse with Blini, Capers & Horseradish Cream **£12.50**

Tian of Crab & Avocado with Bloody Mary Jelly, Micro Herbs & Lemon Dressing **£14.25**

Salad of Feta Cheese with Chicory, Pomegranate & Walnuts **(V) £9.50**

Honey Glazed Mountain goats Cheese with Hazelnut & Watercress Salad **(V) £10.00**

Butternut Squash & Garden Herb Risotto with Baby Leeks and Parmesan Tuile **(V) £10.75**

MAIN COURSES

Meat

Classic Fillet of Beef Rossini, Truffle Sauce **£37.50**

Herb Crusted Rack of Herdwick Lamb **£28.75**

Roasted Poussin with Summer Vegetable Risotto, Sage Jus **£25.00**

Duck Breast & Confit Hash with Beetroot & Red Onion Marmalade **£27.50**

Loin of Veal with Herb Mousse, Carrot & Orange Puree & Thyme Jus **£31.50**

Fish

Steamed Fillet of Halibut with Choron Sauce **£29.50**

Fillet of Hake with Spiced Puy Lentils & Salsa Verde **£26.00**

Baked Salmon En Croute with Chive Sauce **£25.00**

Fillet of Sea Bream with Herb Crushed Jersey Royal Potatoes, Buttered Spinach, Lemon & Dill
Butter Sauce **£23.50**

Paupiette of Sole & Salmon, Watercress Sauce **£27.50**

Vegetarian

Risotto of Blue Cheese & Broccoli with Charred Radicchio & Parmesan Tuile **£15.00**

Hazelnut Crumbed Goats Cheese with Pickled Fennel & Orange Salad **£15.00**

Charred Cauliflower Steak with Curried Vegetables, Onion & Coriander Bhaji **£15.00**

All main courses to be served with chef's choice of seasonal potatoes and vegetables

DESSERTS, CHEESE & SAVOURY

Cherry & Almond Tart with Kirsch Soaked Cherries, Vanilla Ice Cream

Honey Roasted Summer Berry Fool with Toasted Oat Crumble

Classic Vanilla Crème Brûlée with Biscotti

Mango Cheesecake with Mint & Mango Salsa & Coconut Sorbet

Caramel & Dark Chocolate Tart with Honeycomb & Honeycomb Ice Cream

All Desserts £9.75

Selection of Homemade Ice Creams or Sorbets **£7.75**

Selection of 3 Farmhouse British and Irish Cheeses **£11.25**

Selection of 3 Continental Cheeses with Apple & Cider Chutney, Fruit & Hazelnut Bread **£12.00**

Welsh Rarebit on Toasted Cereal Bloomer **£9.00**

COFFEE & TEA

Coffee & Tea **£3.75**

Coffee & Tea with Chocolate Mints **£4.75**

Coffee & Tea with Army & Navy Chocolates & Salted Chocolate Truffles **£6.25**

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A committee suggested gratuity at 10% will be added to your final bill.



BUFFET MENUS

Hot Buffet £37.50 per person

Minimum of 20 people

Main courses

Please select two from the following list

- Steak, Guinness and Mushroom Pie
- Garlic and Herb Marinated Rump of Lamb with Ratatouille
- Thai Green Chicken and Aubergine Curry
- Fillet of Sea Bream with Fennel Compote and Saffron Sauce
- Fillet of Salmon with a Crayfish and Chive Sauce
- Fillet of Hake with Seafood Chowder
- Wild Mushroom Stroganoff (V)
- Mediterranean Vegetable Lasagne (V)
- Spinach gnocchi with Artichoke, Pine Nuts and Creamed Fennel (V)

With your main courses please select one of the following potato, polenta or rice dish and a vegetable dish or the house mixed salad

- Creamed potato, Parsley New Potato, Garlic and Rosemary Polenta, Vegetable Pilaff
- Medley of beans, Seasonal Market Vegetables, Buttered Broccoli, Honey Glazed Carrots,
- House Mixed Salad

Buffet Menu Desserts

- Chocolate Truffle Cake with Fruit Compote and Light Ganache
- Treacle Sponge Pudding with Stem Ginger Custard
- Amaretto Crème Brûlée, Almond Sable Biscuit
- Exotic Fresh Fruit Salad with Cream or Ice Cream
- Freshly Brewed Coffee, Tea and Herbal Teas

Cold buffet £47 per person

Dressed Loch Duart Salmon

Honey Glazed Gammon Port and Orange Jelly

Rare Roasted Scottish Beef, Horseradish Cream

Seafood and Shellfish Cocktail with Rouille

Sun Blushed Tomato, Courgette and Parmesan Tart (v)

Salads

Hot buttered New Potatoes or Heritage Potato, Spring Onion and Pommery Mustard

Antipasti of Grilled Mediterranean Vegetables

Buffalo Mozzarella, Heritage Tomato and Basil

Feta Cheese, Blood Orange, Baby Gem and Pomegranate

Seasonal Mixed Leaf Salad

Desserts and Cheese

Classic Vanilla Crème Brûlée

Lemon Cake with Crème Fraîche and Blackberries

Exotic Fruit Salad with Chantilly Cream

British and French Artisan Cheeses, Savoury Biscuits, Fruit Bread, Grapes, Celery and Dates

Freshly Brewed Coffee, Tea and Herbal Teas

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A committee suggested gratuity at 10% will be added to your final bill.



REGIMENTAL DINING PACKAGE 1

£55 per person

3 course meal from options below

½ bottle wine with meal

Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Spinach & Potato Soup with Nutmeg Crème Fraîche (V)

Smoked Mackerel Pate with Fennel & Radish Salad, Horseradish & Rye Bread

Chicken & Summer Herb Roulade with Beetroot Carpaccio, Pickled Carrots
& Balsamic Reduction

Main courses

Choose one of the following

Army and Navy Chicken Curry with Basmati Rice, Naan Bread, Mango Chutney,
Mint and Cucumber Yoghurt, Onion, Tomato and Coriander Salad

Salmon & Smoked Haddock Fishcake with Buttered Spinach & Chive Cream

Fusilli Pasta with Tomato, Basil & Piquillo Pepper Sauce, Basil Oil & Dressed Rocket (V)

Desserts

Choose one of the following

Strawberry Mousse with Strawberry Gelato

Cherry & Almond Tart with Kirsch Soaked Cherries & Vanilla Ice Cream

Honey Roasted Summer Berry Fool with Toasted Oat Crumble

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

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REGIMENTAL DINING PACKAGE 2

£60 per person

3 course meal from options below

½ bottle wine with meal

Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Spinach & Potato Soup with Nutmeg Crème Fraîche **(V)**

Smoked Mackerel Pate with Fennel & Radish Salad, Horseradish & Rye Bread

Chicken & Summer Herb Roulade with Beetroot Carpaccio, Pickled Carrots
& Balsamic Reduction

Main courses

Choose one of the following

Roasted Supreme of Cotswold Chicken with Goats Cheese Mousse & Sun Blush Tomato Cream

Confit Duck Leg with Red Onion & Parsley Crushed Jersey Royals, Broccoli,
Carrots & Tarragon Jus

Fillet of Sea Bream with Herb Crushed Jersey Royals, Buttered Spinach,
Lemon & Dill Butter Sauce

Fusilli Pasta with Tomato, Basil & Piquillo Pepper Sauce, Basil Oil & Dressed Rocket **(V)**

All main courses served seasonal potatoes & vegetables

Desserts

Choose one of the following

Strawberry Mousse with Strawberry Gelato

Cherry & Almond Tart with Kirsch Soaked Cherries & Vanilla Ice Cream

Honey Roasted Summer Berry Fool with Toasted Oat Crumble

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

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INCLUSIVE DINING PACKAGE

£70 per person

Glass of Club wine on arrival
3 course meal from options below
½ bottle Club wine with meal
Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Pea & Mint Soup with Ricotta Cheese Croute **(V)**

Rillettes of Duck with Summer Vegetable Slaw & Sourdough Toast

Kings Cured Smoked Salmon Mousse with Capers, Cucumber & Seasonal Leaves

Main courses

Choose one of the following

Roasted Supreme of Corn Fed Chicken with Garden Herb Mousse & Thyme Jus

Loin of Pork Steak with Apple & Apricot Compote, Spring Onion Mash, French Beans & Calvados Jus

Fillet of Sea Trout with Lemon Crushed Jersey Royals, Bean Medley & Saffron Sauce

Garlic & Rosemary Baked Aubergine with Moroccan Cous Cous & Harissa Dressing **(V)**

All main courses served with seasonal potatoes & vegetables

Desserts

Choose one of the following

Warm Orange Treacle Tart, Grand Marnier Sauce & Pistachio Ice Cream

Apple & Cherry Crumble with Salted Caramel Ice Cream

Mango Cheesecake with Mint & Mango Salsa & Coconut Sorbet

Additional extras:

Selection of chef's canapés (4 per person) **£15 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£11.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread
£12.50 per person (served as a Board)

Glass of Club Port **£4 per person**

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

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INCLUSIVE DINING PACKAGE

£80 per person

Glass of Prosecco on arrival
3 course meal from options below
½ bottle Club wine with meal
Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Courgette & Rosemary Soup with Truffled Crème Fraîche & Lemon Oil **(V)**

Classic Dill Cured Salmon with Crab Tian & Bloody Mary Dressing

Assiette of Cured Meats with Balsamic Onions, Marinated Vegetables,
Cornichons & Olive Oil Crisp Bread

Main courses

Choose one of the following

Baked Salmon En Croute with Dill Cream Sauce

Roast Saddle of Lamb with Spinach, Apricot & Pine Nut Stuffing, Boulangere Potato & Mint Jus

Roast Rib of Beef, Red Wine Shallot Sauce

Artichoke & Parsley Ravioli with Fennel Cream, Summer Peas & Broad Beans **(V)**

All main courses served with seasonal potatoes & vegetables

Desserts

Choose one of the following

Dark Chocolate Tart with Honeycomb & Honeycomb Ice Cream

Tia Maria Parfait with Chocolate Soil & Coffee Sauce

Strawberry Pavlova, Basil Sauce, Strawberry Ice Cream

Additional extras:

Selection of chef's canapés (4 per person) **£15 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£11.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread
£12.50 per person (served as a Board)

Glass of Club Port **£4 per person**

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

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Investiture Package

The Club is a wonderful place to hold a celebration following an Investiture. We are perfectly located close to the palace and our exclusive surroundings will make sure this is a day to remember, not only for you, but for friends and family too. With our Investiture Package the Club's friendly staff will be on hand to treat you to a delicious three course meal in a private room.

£80.00 per person

Private Function Room for 4 hours
Full Staffing and Dedicated Banqueting Manager
Glass of Prosecco on arrival
3 course meal from options below
½ bottle Club wine with meal
Coffee, tea, herbal infusions and mints

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Courgette & Rosemary Soup with Truffled Crème Fraîche & Lemon Oil (V)

Classic Dill Cured Salmon with Crab Tian & Bloody Mary Dressing

Assiette of Cured Meats with Balsamic Onions, Marinated Vegetables,
Cornichons & Olive Oil Crisp Bread

Main courses

Choose one of the following

Baked Salmon En Croute with Dill Cream Sauce

Roast Saddle of Lamb with Spinach, Apricot & Pine Nut Stuffing, Boulangere Potato & Mint Jus

Roast Rib of Beef, Red Wine Shallot Sauce

Artichoke & Parsley Ravioli with Fennel Cream, Summer Peas & Broad Beans (V)

All main courses served with seasonal potatoes & vegetables

Desserts

Choose one of the following

Dark Chocolate Tart with Honeycomb & Honeycomb Ice Cream

Tia Maria Parfait with Chocolate Soil & Coffee Sauce

Strawberry Pavlova, Basil Sauce, Strawberry Ice Cream

Additional extras:

Selection of chef's canapés (4 per person) **£15 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£11.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread
£12.50 per person (served as a Board)

Glass of Club Port **£4 per person**

A 10% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

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Nelson Room



Pall Mall Room



Drawing Room



Wellington Room



Clive Room



The Library



Tamzin Highams (Miss) | Events Manager
tamzin@therag.co.uk
020 7827 8079



Barnes Room

www.therag.co.uk
events@therag.co.uk