



## ROYAL NAVAL CLUB AND ROYAL ALBERT YACHT CLUB

*The Royal Naval Club & Royal Albert Yacht Club has been used for fine dining and entertainment for many years.*

*From the moment our guests arrive they will experience the splendour of our Historic Grade II Listed Building, steeped in history and charm.*

*However, you imagine your Christmas Party, you can have it all in the surroundings of our historic venue.*

*You have the choice of rooms from our Ballroom which is a spacious room ideal for your Christmas Party seating between 70 and 110 guests.*

*Our Dining Room, decked out with historic paintings and silver, provides an ideal atmosphere for those wishing to dine in style and can cater from 30 to 73 guests for a sit down meal.*

*Our Drawing Room is an extremely well appointed and gracious room tastefully decorated and commanding magnificent views across the Solent. The room is ideal for smaller groups of 25 to 54 for a sit down meal or for a group of up to 80 where small eats can be passed around and guests can relax and chat informally.*

*Please call Camella Robertson our Club Manager to discuss your requirements on 02392 825924.*





*Royal Naval Club and Royal Albert Yacht Club  
Christmas Menu 2015*

- (1) Antipasto Platter with Cured Meats & Olives*
- (2) Festive Chicken Liver & Pork Terrine with Plum & Apple Chutney*
- (3) Trio of Melon Marinated in Port Wine*
- (4) Timbale of Prawns & Avocado, Salad Leaves & Vinaigrette*
- (5) Curried Parsnip Soup*



- (1) Pan-fried Sea Bass Fillet with a Leek Hollandaise*
- (2) Traditional Roast Turkey, Sausage Stuffing, Chipolata & Bacon Roll  
served with a Cranberry Sauce*
- (3) Braised Lamb Shank Cooked in a Red Wine Sauce with Brandied  
Shallots*
- (4) Char-grilled Breast of Duck with a Brandied Clementine Sauce &  
Parsnip Crisps*
- (5) Field Mushroom & Stilton Tartlet with Sticky Onion Relish*

*All served with a selection of fresh vegetables and potatoes*



- (1) Mulled Wine Crème Brûlée, spiced Plum Compote*
- (2) Lemon Torte, Raspberry Coulis*
- (3) Christmas Pudding served with Mascarpone*
- (4) Selection of Cheeses, Biscuits, Grapes and Quince Jelly*



*Including ½ bottle of house wine per person  
Tierra Alta Merlot or Tierra Alta Sauvignon Blanc*

*£40.00 per head*



*Coffee & Mince Pie £3.00  
Coffee & Mint Chocolate £2.50  
Mince Pie £1.00  
Coffee £2.00*



*Why not try a*

*Festive Hot Fork Buffet*

*Smoked Chicken with Chestnuts*

*Lamb Bourguignon with Redcurrants*

*Turkey Curry & Rice with all the trimmings*

*Pea, Wild Mushroom & Leek Risotto*

**£19.95**

*Including ½ bottle of house wine per person  
Tierra Alta Merlot or Tierra Alta Sauvignon Blanc*



Office Use Only:  
Customer A/c Ref:  
Type of Event:  
Function Category:  
Payment Received:



*The Royal Naval Club and Royal Albert Yacht Club  
17 Pembroke Road  
Old Portsmouth  
Hampshire  
PO1 2NT*

Upon receipt of this signed document you will be issue with a receipt and confirmation.

*I have read and understood the Terms and Conditions and agree to abide by them. I enclose a £10.00 per person non-refundable deposit.*

Date of Event -- /-- /--

Name and Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Telephone No: \_\_\_\_\_

Email address \_\_\_\_\_

Signature \_\_\_\_\_

Signature (on behalf of the club) \_\_\_\_\_

*The Royal Naval Club and Royal Albert Yacht Club*

## Terms and Conditions

*In order to confirm your booking we require a signed copy of the 'Terms and Conditions' along with a £10.00 per person non-refundable deposit. The Club reserves the right to raise the following charges in the event of a cancellation. **Please be aware payment by Card will incur a surcharge of 2.5%.** Alternatively you can pay by cheque or BACS to: Bank name: Lloyds, Account name: Royal Naval Club & Royal Albert Yacht Club, Sort code: 30-93-97, Account number: 30591560. Please reference the payment with name and date of function and email a remittance as confirmation of payment.*

4 months and over - No charge

9 - 16 weeks notice - 30% of the total booking

4-8 weeks notice - 50% of the total booking

Under 4 weeks notice - 100% of the total booking

*Final numbers are to be confirmed no later than 1 week prior to the event; this number will then be the minimum amount charged and payable.*

*Payment should be settled at least 4 days before the event.*

*Price quoted is inclusive of VAT and correct at the time of printing, they may be subject to alternation without notice. The management reserves the right to refuse entry, alter or change the venue and accepts no responsibility for loss or damage caused.*