

The
Thames
Hotel

And River Bar

Menu One

£20.50 per person

Choose One Dish From Each Course For Your Entire Party.
A Vegetarian Alternative Is Available

To Begin ...

Fan of Melon dressed with seasonal Berries
Chefs Homemade Pate served with Crisp Bread
Avocado and Apple Salad
Chefs Homemade Soup

To Follow...

Supreme of Chicken served with a Champagne and Cream Sauce
Roast Sirloin of Beef and Yorkshire Pudding
Roast Leg of Lamb with Rosemary
Roast Turkey with Chipolatas and Bacon
Roast Pork with Apple Sauce
Fillets of Plaice stuffed with a Julienne of Vegetables and served
with a White Wine Cream Sauce
Escalope of Pork accompanied by an Apple and Cider Sauce
All Served with The Chefs Selection
of Fresh Market Vegetables and Potatoes
Selection of Desserts
Coffee and Mint

To the best of our knowledge no genetically modified food products
are used in any of our recipes



And River Bar

Menu Two

£24.95 per person

Choose one dish from each course for your entire party.
A vegetarian alternative is available.

To Begin ...

Smoked Trout served with Horseradish Cream Sauce

Trio of Melon steeped in Ginger Syrup

Avocado and Bacon Salad served with Raspberry Vinaigrette and topped with shavings of Fresh Parmesan

A Medley of Mushrooms sautéed in Garlic and served in a Mille Feuille of Pastry

To Follow...

Roast Rack of Lamb wrapped in Smoked Bacon and served with a Redcurrant Jus

Supreme of Salmon with a White Wine and Chive Sauce

Pan Fried Fillet of Pork served with a Spicy Tomato Sauce

Supreme of Chicken stuffed with Stilton and served with a Port Wine Sauce

All Served with the Chefs Selection
of Fresh Market Vegetables and Potatoes

Selection of Desserts

Coffee and Mints

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Menu Three

£36.75 per person

Choose one dish from each course for your entire party.
A vegetarian alternative is available.

To Begin ...

Salmon and Dill Mousse dressed with Smoked Salmon and served with Lemon
Mayonnaise

Pork and Pistachio Terrine served with Crisp Bread

A crown of Galia Melon accompanied by fresh Berries or Parma Ham

A Salad of Avocado, Tomato and Mozzarella Cheese served with a Fresh Basil
Salsa

To Follow...

Roast Fillet of Beef with a Rich Red Wine and Wild Mushroom Sauce

Roast Breast of Duck with fresh Thyme and decorated with Caramelised Apples

Breast of Chicken stuffed with Crab Meat and accompanied by a
Rich Saffron Sauce

Delice of Salmon served with a Fricassee of Seafood

All Served with the Chefs Selection
of Fresh Market Vegetables and Potatoes

Selection of Desserts

Coffee and Mints

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Vegetarian Selection

£14.00 per person

Choose one dish for your vegetarian alternative

Mushroom Stroganoff

Beef Steak Tomato stuffed with Goats Cheese and served on a bed of Buttered Pasta

Field Mushroom stuffed with sliced Avocado, Tomatoes and glazed with Mozzarella Cheese

Baked Mediterranean Vegetables served with a Hazelnut Crumble Topping

Oriental Vegetable Stir Fry in Black Bean Sauce

Ribbon Pasta served with a Tomato and Basil Sauce

Baked Pimento stuffed with Rice and Vegetables and accompanied by a Rich Tomato Sauce

Eggs Florentine

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