

<b>PRE ORDER FORM</b>	
<b>STARTERS</b>	
Soup (V)	
Pate	
Salmon	
Tricolore (V)	
King Prawns	
<b>MAINS</b>	
Turkey	
Cannelloni	
Risotto (V)	
Chicken	
Salmon	
<b>DESSERTS</b>	
Sticky Toffee Bombe	
Tiramisu	
Chocolate Profiteroles	
Ice Cream	



**TREVI**  
RISTORANTE  
ITALIANO

**Lunch Price per person**

£ 21.95

**Dinner Price per person**

£ 25.95

Service Charge not included.  
This is left to your discretion.

**GUEST DETAILS:**

<b>Name:</b>
<b>Date required and party number:</b>
<b>Contact number::</b>
<b>Email::</b>

**Booking Procedure + T's & C's:** All bookings must be accompanied by the required deposit, please note that all deposits are non-refundable. The remaining balance will then be required 14 days prior to your party along with your pre orders for the chosen festive menu. All pre orders for New Year's Eve are required by Friday 14th of December 2018. **Cancellations:** Party bookings & New Year's Eve Bookings that have not paid their full balance 14 days prior will be deemed to have cancelled and any monies paid will be retained by the Hotel. No refunds of monies paid will be made for cancellation or decreases in the number of guests attending. Monies for non-arrival are forfeited and cannot be transferred to cover drinks or overnight accommodation for other members of the party.



*Christmas Dinner*

**Thames Hotel**

Christmas Party Menu

2018

Free Discos on Friday and  
Saturday nights throughout  
December

To Book Please Call

01 628 628 721

reservations@thameshotel.co.uk

£10.00 deposit per person required to  
secure all bookings





## Starters

### **Homemade Winter Soup (V)**

A Velvety Smooth Butternut Squash Soup,  
Enriched with Taleggio Cheese

### **Patè di Fegato di Pollo**

A Luxurious Christmas Chicken Liver Pate served with  
Melba Toast and Red Onion Chutney

### **Salmon Bonbon**

Salmon Mouse wrapped in Smoked Salmon served with  
a delicate Herb Crème Fraiche

### **Tricolore Salad (V)**

Sliced Mozzarella, Fresh Tomato & Avocado with Pesto  
Dressing & Fresh Basil

### **Nidi Di Gamberi**

Deep fried marinated King Prawns wrapped in Pastry  
served with Potato Cream, Garlic and Sweet Paprika  
Dressing

## Mains

### **Traditional Christmas Turkey with all the Trimmings**

Roast Potatoes, Roasted Parsnips, Pigs in Blankets,  
Seasonal Vegetables, Stuffing and Gravy

### **Cannelloni D'Anatra**

Fresh Cannelleoni Stuffed with Braised  
Duck and Béchamel served with a light Orange and  
Thyme Sauce

### **Risotto Milanese ai Funghi Porcini (V)**

Wild Porccini Mushroom Risotto with Saffron, Parmesan and drizzled  
with Truffle Oil

### **Ballottine di Pollo**

Chicken Breast Wrapped in Streaky Bacon, Stuffed with  
Homemade Chicken Liver Pate and Spinach;  
Served with a Red Wine Jus, Roast Potatoes and  
Seasonal Vegetables

### **Salmon Fillet Parcel**

Salmon Fillet Topped with Spinach, Sun Blushed Tomatoes, Crème  
Fraiche, Wrapped in Filo Pastry, served with  
Lemon Beurre Blanc and Baby Potatoes

## Desserts

### **Sticky Toffee Bombe**

Served with Cream

### **Tiramisu**

Espresso soaked Sponge, layered with Mascarpone Cream &  
dusted with Cocoa Powder

### **Chocolate Profiteroles**

Soft Choux Pastries, filled with a superb Chantilly Cream, all  
covered with Chocolate Cream

### **Ice Cream**

Choose from Strawberry, Vanilla or Chocolate

## To Finish

Tea or Coffee  
chocolate mints

