

PRE ORDER FORM	
<b>STARTERS</b>	
Soup	
Lobster	
King Prawns	
Burrata	
Goats Cheese (V)	
<b>MAINS</b>	
Gnocchetti (V)	
Anatra (Duck)	
Venison	
Cod Confit	
Chicken	
<b>DESSERTS</b>	
Tiramisu	
Flute Limoncello	
Profiteroles	
Ice Cream	

**New Year's Eve 2018  
Gala Dinner & Live Band  
At the Thames Hotel**

**£ 60.00 per person**

**OR**

**£ 195.00 Per Couple**

**Includes:**

**Gala Dinner, Double Room  
and Breakfast**

**To Book Please Call**

**01628 628 721**

Service charge is not included.  
This is left at your discretion

**GUEST DETAILS:**

Name:
Time and party number:
Contact number::
Email::

**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 the 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.



New For 2018

*Live Band*

*Marley Motown*

*Experience*

*playing from*

*9.30pm*

**2018**

**reservations@thameshotel.co.uk**

£ 10.00 deposit per person required to secure all bookings.



**On Arrival ~**

Glass of Prosecco and Marinated Olives



**~ Starters ~**

**Homemade Winter Soup**

A Velvety Smooth Butternut Squash Soup, Enriched with Tallegio Cheese and Crumbled Amaretti Biscuits

**Lobster Raviolo**

Fresh Lobster Raviolone with Lemon Cream Sauce, Confit Cherry Tomatoes and Samphire

**Nidi Di Gamberoni**

King Prawns Wrapped in Kataifi Pastry with Creamed Potatoes, Garlic, Paprika and White Wine Sauce

**Burrata**

Apulian Burrata on a Puff Pastry with Melon, Caramelised Figs, Roast Almonds, Parma Ham and Balsamico and Honey Reduction

**Timballo Di Caprino (V)**

Timbale of Goats Cheese Served with Caramelized Red Onion and Roasted Cherry Tomatoes

**-Sorbet-**


**~ Mains ~**

**Gnocchetti Di Ricotta**

Homemade Buffalo Ricotta Gnocchi with Roast Peppers Sauce and Sauteed Wild Mushrooms, Courgettes and Rosemary

**Anatra**

Medallion of Confit Leg of duck and Prunes Served with Blood Orange and Almond Sauce, Dauphinoise Potatoes and Seasonal Vegetables



**Stufato Di Cervo**

Daube of Venison with Quince Pears, Chesnuts, Celeric Puree, Seasonal Vegetables

**Merluzzo Candito**

Loin of Cod Confit Wrapped with Leeks and Served with Saffron Infused Creamed Potatoes, Capers, Anchovies and Mediterranean Ratatouille

**Pollo Di Chef**

Pan Fried Chicken Breast cooked in a creamy Pancetta, Leek, and Wild Mushroom Sauce served With New Potatoes



**~ Desserts ~**

**Homemade Tiramisu**

Espresso soaked Sponge layered with Mascarpone Cream and dusted with Cocoa Powder

**Profiteroles**

Soft Choux Pastries filled with a Superb Chantilly Cream, all Covered with Chocolate sauce

**Flute Limoncello**

Lemon Gelato with Swirls of Limoncello Sauce

**Gelati Misti**

Chocolate, Vanilla and Strawberry Ice Cream



**~ To Finish ~**

Tea, Coffee and Chocolate Mints

