



Reeds Hotel

Georges and Swans Lake Restaurant *Sample Menu*

Starters

Prices from £3.95 to £5.75

Soup of the Day Chef's freshly prepared soup served with a crusty roll

Chicken, Liver & Sage Pate with Oxford sauce and char-grilled brioche

Salmon Fishcakes with a light herb mayonnaise

*Gateau of Melon Balls balls of galia, honeydew & watermelon
with a trio of fruit coulis & berries*

*Prawn Salad mouth-watering prawns
with dressed salad leaves & marie-rose sauce*

*Chicken Mille Feuille layers of chicken & mayonnaise & filo pastry
dressed with crushed walnuts & cherry tomatoes*

*Asparagus, Parma Ham & Avocado Salad dressed
with Balsamic, pine nuts & fresh basil oil*

Roasted Pepper & Brie Tartlet with herb oil & dressed salad leaves

*Tian of Salmon smoked salmon, cream cheese & asparagus
surrounded by tomato provencale*

Garlic Mushrooms with a red wine & thyme sauce

Main Courses

from £7.95 to £15.95

Fish

Thai Style Tiger Prawns

*pan-fried with ginger, spring onion, chilli, garlic and lime juice
finished with tomato & served with a timbale of rice*

Supreme of Salmon

on a bed of buttered spinach & a prawn and dill butter sauce

Roulade of Plaice, Asparagus & Prawns

with hollandaise sauce

Pan-Fried Medallions of Monkfish

on a warm tomato & light chilli salad garnished with crispy parma ham

Reeds Special

Salmon, Haddock & Dill Fishcakes

Chicken & Poultry

Chargrilled Supreme of Chicken

with garlic, mushroom & coriander sauce

Chicken Georgio

*tender breast of chicken pan-fried and served in a sauce of shallots,
smoked bacon, wild mushrooms & red wine*

Thai Style Chicken Curry

served with rice & poppadoms

Oven Roasted Duck Breast

*sliced onto stir fried vegetables finished with a light hoisin,
honey & sesame jus*

Lamb

Grilled Trio of Lamb Chops

*layered onto a herb pastry tartlet filled
with minted onions & surrounded by a red wine jus*

Pork

Pork Loin Steak

*pan-fried with port & finished
with a light stilton & cream sauce & leek mash quenelles*

Steak

Fillet Steak

*in a rich smoked bacon, thyme & garlic cream sauce
topped with game chips*

Sirloin Steak

cooked to your liking & served with your choice of sauce:

Garlic Sauce

Port Stilton Sauce

Tomato Pernod

Dianne

Aux Poivre

Prawn & Peppercorn

Traditional Dishes

Haddock, Chips & Mushy Peas

*large fillet of haddock deep fried
In a crackling home made batter with mushy peas*

Home-Made Lasagne

baked and served bubbling, garnished with salad & garlic ciabatta

Steak & Ale Pie

topped with melting puff pastry served with chips & peas

Scampi

served with salad & chips

Giant Yorkshire Pudding with Onion Gravy

served with one of today's meats

Pasta & Vegetarian

Courgette, Tomato & Herb Tagliatelle
bound with white wine & cream

Roasted Red Pepper & Red Onion Wellington
with a tomato & herb sauce

Asparagus, Mushroom & Coriander Risotto
topped with mozzarella balsamic caramel

Home-Made Vegetable Lasagne
baked and served bubbling, garnished with salad & garlic ciabatta

Thai Style Vegetable Curry
served with rice & poppadoms

All main courses are served with your choice of market fresh vegetables of the day or salad, and new potatoes or chips

Desserts

A daily selection of freshly prepared home-made desserts & hot pudding