THÁI FESTIVE MENU



STARTERS

Thai Mixed Starter Chicken Satay, Prawn Wrap, Spring Roll, Pork Toast & Chicken Wonton per person

Tom Yum Soup

Thai spicy hot and sour soup with lemongrass, coriander, fresh Thai chilies, galangal, lime leaves, mushroom, onions, spring onions and cherry tomatoes

MAIN DISHES

Green Chicken Curry

Thai green curry cooked in coconut milk with chilies, green beans, auberges, bamboo shoots, basil, lime leaves, courgettes, red & green peppers

Duck Penang Curry

Traditional Thai red curry cooked in coconut milk with lime leaves, chilies, basil, red & green peppers.

Beef Massaman Curry

Beef Thai curry with a Muslim influence from the southern region of Thailand, cooked with coconut milk, onions, potato and peanuts

Veggie Yellow Curry

Mild yellow curry slow cooked in coconut milk, potatoes, onions, tomatoes & other seasonal veg

King Prawn Choo Chee

Red curry sauce, cooked with coconut milk, fresh chilies, lime leaves with King Prawns

DESSERTS

Mango Sticky Rice

Fresh Mango served with a sweet sticky rice as well as vanilla ice cream

Lychee & Raspberry Sorbet

Lychee served with Raspberry sorbet. A light refreshing dessert

Pandan Pancakes

Pandan pancakes served with a coconut, pandan syrup along with vanilla ice cream

Christmas Pudding

Traditional Christmas pudding served with Brandy sauce, custard or ice cream

£34.95pp - 50% Deposit on Booking, 12.5% service charge parties 6+

