

## CHRISTMAS MENU

4-COURSE £46 / 3-COURSE £40 (WITHOUT SECOND COURSE)  
PRICE PER PERSON, MINIMUM 2 PEOPLE

### WELCOME DRINK

**Prosecco, Lunetta Spumante NV**, Italy (125ml)

A deliciously light and fruity Prosecco with hints of apple and peach.

### STARTER

*Please select one option from the following*

**Mixed Platter (for 2 people)** [G,C,E,M,P,Se,S,\*]

Including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Sweet Corn Fritters.

**Mixed Vegetarian Starters (for 2 people)** [G,M,P,Se,S,\*]

Including: Vegetable Spring Rolls, Sweet Corn Fritters, Vegetable Tempura, Golden Purses.

### SECOND COURSE

*Please select one option from the following*

**Aromatic Duck with Steamed Pancakes (for 2 people)** [G,Se,S,\*]

Served as crispy skin and shredded meat with hoisin sauce, cucumber and spring onions.

**Mushroom in Coconut Soup (per person)** 🌶️ (vegan)

With spiced galangal, lemongrass, oyster mushrooms and roasted chillies.

### MAIN COURSE

*Please select one option per person from the following*

**Duck-Kick Curry** [C,F,\*] 🌶️🌶️

Roasted duck leg marinated in five-spice herbs, topped with red curry sauce, pineapple, lychee,

**Golden Curry** [C,F,\*]

Chicken breast and potatoes cooked in mild turmeric curry paste and coconut milk. Garnished with fried shallot.

**Tiger Green Curry** [G,C,F,Mo,S\*] 🌶️🌶️

Chargrilled marinated sirloin of beef, topped with traditional Thai green curry gravy.

**Tamarind Prawns** [C,F,\*]

Jumbo prawns coated in house special tamarind dressing, served with crispy cut green

**Three-Flavoured Sea Bass** [Ce,G,F,\*]

Crispy battered fillets topped with sweet and sour sauce, pineapple, peppers, onion, cucumber and tomatoes.

**Drunken Lamb** [G,C,Mo,S,\*] 🌶️🌶️

Stir fried lamb with young peppercorns, wild galangal, long beans, bell pepper, sweet basil leaves, fresh chillies and a dash of whiskey.

**Tofu with Ginger** [G,S] (vegan)

Stir fried with onions, spring onions and dried mushrooms in light soya sauce.

**Spicy Aubergine** [G,S] 🌶️🌶️ (vegan)

Stir fried in soya bean paste with long beans, red peppers, oyster mushrooms, garlic, sweet basil leaves and fresh chillies.

**Vegetable Green Curry** [S] 🌶️🌶️ (vegan)

Home-made from fresh green chillies cooked in coconut milk with broccoli, fried tofu, aubergines, bamboo shoots, long beans and sweet basil leaves.

### SERVED WITH

**Steamed Thai Jasmine Rice**

**Thai Square Noodles** [G,E,Mo,Se,S]

House special egg noodles with bean sprouts, spring onion, soya and oyster sauce, topped with sesame seeds.

### DESSERT

**Blast Christmas** [M,\*]

Coconut ice cream topped with mango coulis and roasted coconut flakes.

### SALADS & VEGETABLES

**Papaya Salad (Som Tum)** [F,N,P,\*] 🌶️🌶️

Thailand's most popular salad with cashew nuts, lime juice, palm sugar, fish sauce and chillies.

£10.95

**Broccoli with Garlic Sauce** [G,S]

£7.25

**Vegetarian Papaya Salad (Som Tum Jay)** [G,N,P,S,\*] 🌶️🌶️

£10.95

**Mixed Vegetables with Garlic and Soya Sauce** [G,S] £7.25

🌶️ Medium Hot

🌶️🌶️ Hot

🌶️🌶️🌶️ Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame seeds [S] Soya [SD] Sulphur dioxide [\*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food. Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.