

CHRISTMAS MENU

4-COURSE £39 / 3-COURSE £35 (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, Vegetable and Tofu Satay.

SECOND COURSE

Please select one option from the following

Aromatic Duck with Steamed Pancakes (for 2 people) [Ce,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.

£8.75

Pak Choi with Garlic and Soya Sauce [G,S]

£6.95

Mixed Vegetables with Garlic and Soya Sauce [G,S] £5.25

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

£8.75

Broccoli with Garlic and Soya Sauce [G,S]

£5.25

🌶️ 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 10% will be added to your bill.