

CHRISTMAS MENU

3-COURSE £45 / 2-COURSE £40 (WITHOUT SOUP)
PRICE PER PERSON, MINIMUM 2 PEOPLE

STARTER

Please select one option from the following

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

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

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

Including: Vegetable Spring Rolls, Sweet Corn Fritters, Vegetable Tempura, Vegetable and Tofu Satay.

Aromatic Duck with Steamed Pancakes (minimum 2 people) [G,Se,S]

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

SOUP

Mushroom in Coconut Soup 🌶️ (vegan)

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

MAIN COURSE

Please select one option per person from the following

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

Santa Duck Cashew Nuts [G,Mo,S] 🌶️

Tossed in fiery wok with oyster sauce, onion, spring onion, bell pepper, carrot and roasted chillies.

Flavoursome 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 Cashew Nuts [G,S] 🌶️ (vegan)

Tossed in fiery wok with soya sauce, onion, spring onion, bell pepper, carrot and roasted chillies.

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,Se,S]

House special egg noodles with bean sprouts and spring onion. Topped with sesame seeds.

🌶️ 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

£1 each for additional peanut sauce, hoisin sauce, fish sauce with chopped chilli, soya sauce, sweet chilli sauce, chilli oil, sriracha sauce or fresh chillies
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.
Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.

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