



Festive Feast Set Menu

*Add Aromatic Duck with Pancakes
@ £3 extra per person (total: £38 per person)

For a party of 4 or more
Booking required. Includes all of the following:

ON ARRIVAL Prawn Crackers

STARTERS

Turkey Curry Rolls

Finely chopped turkey, carrots, potatoes, and onions spiced with turmeric curry, served with a cucumber relish

Sambal Chicken Wings

Fried chicken wings seasoned with spicy sambal sauce

Heavenly Beef

Slices of beef marinated in palm sugar and coriander seeds, shallow-fried, served with a cucumber and a sharp chilli dip

Yakitori

Chicken, marinated in shoyu sake, grilled on skewers, finished with sweet and savoury sauce

SECOND COURSE*

(add this 2nd course for extra £3 per person)

Aromatic Duck with Pancakes

Crispy aromatic duck served with cucumber, spring onions, steamed pancakes and hoi sin sauce

MAINS

Grilled Lemongrass Chicken

Chicken, marinated with lemongrass and warm spices, served with tamarind sauce

Teriyaki Turkey

Thin sliced turkey breast coated in panko, fried till golden and crisp, topped with homemade teriyaki sauce and seaweed

Gang Phed Mu Yang

Grilled pork in Thai red curry, with pineapple, cherry tomatoes, chillies and basil

Seafood Bulgogi

King prawns, mussels and squid, stir-fried with gochujang chilli paste, garlic, ginger, onions and spring onions, sprinkled with sesame seeds

Pad Cha Beef

Slices of beef, stir-fried with wild ginger, chillies and basil

Steamed Jasmine Rice

Thai jasmine fragrant rice steamed to perfection

FESTIVE DESSERTS

A platter of homemade desserts

£35*
per person

Vegetarian Festive Feast Set Menu

For a party of 2 or more
Booking required. Includes all of the following:

STARTERS

Miso Aubergine

Aubergine in light tempura batter, drizzled with miso dressing, topped with sesame seeds

Mushroom Rolled Toast

Crisp toast rolled with mushrooms and coriander, flavoured with mandarin sauce

Sweetcorn Croquettes

Seasoned sweetcorn croquettes, deep-fried, served with a sweet chilli dip

Spring Rolls

Vermicelli, carrots, and cabbage wrapped in thin pastry, deep-fried, served with a sweet chilli dip

MAINS

Pad Cha with Vegetables and Tofu

Vegetables and tofu stir-fried with wild ginger in spicy sauce

Panang Tofu

Soft tofu in a rich, creamy curry flavoured with Thai spices and kaffir lime leaves

Tamarind Aubergine

Fried aubergine with caramelised tamarind sauce, topped with cashew nuts and crispy shallots

Steamed Jasmine Rice

Thai jasmine fragrant rice steamed to perfection

FESTIVE DESSERTS

A platter of homemade desserts

Allergies and Intolerances

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens; therefore we cannot guarantee that any food items are completely free from traces of allergens. All our food is prepared & cooked to order. Please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selection.

£28
per person



V Dishes suitable for vegetarians

N Dishes that contain nuts as an ingredient

Mildly spicy Medium spicy Very spicy