Festive Feast Set Menu £39 per person*

*Add Aromatic Duck with Pancakes
@ £4 extra per person (total £43 per person)

For a party of 4 or more, booking required. Includes the following:

Turkey Curry Rolls
Finely chopped turkey, carrots, potatoes, and onions seasoned with turmeric and curry spices, served with a cucumber relish

Thai-Style Red Grilled Chicken
Tender chicken marinated in a traditional Thai red spice blend on skewers

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

Yuzu Prawn Toast
Golden crispy bread topped with seasoned prawns and Japanese yuzu cream

*SECOND COURSE**
(Add this 2nd course for an extra £4 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
Thinly sliced turkey breast coated in panko, fried until 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

Goong Pad Pong Garee
Stir-fried prawns with curry powder, chillies, onions, peppers, spring onions and egg

Pad Cha Beef 🌶🌶
Slices of beef, stir-fried with wild ginger, chillies and basil

Steamed Jasmine Rice V
Thai jasmine fragrant rice steamed to perfection

FESTIVE DESSERTS

A platter of homemade desserts



Vegetarian Festive Feast Set Menu £30 per person

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

STARTERS

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

Mushroom Rolled Toast V
Crispy toast rolled with mushrooms and coriander, flavoured with mandarin sauce, coated in sesame seeds

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

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

MAINS

Pad Cha with Vegetables and Tofu V 🌶🌶
Vegetables and tofu stir-fried with wild ginger in spicy sauce

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

Tamarind Aubergine V N
Fried aubergine with caramelised tamarind sauce, topped with cashew nuts and crispy shallots

Steamed Jasmine Rice V
Thai jasmine fragrant rice steamed to perfection

FESTIVE DESSERTS

A platter of homemade desserts V

Allergies and Intolerances

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely free from traces of allergens. All our food is prepared and 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.

Dietary & Spice Key

V = Dishes suitable for vegetarians
N = Dishes that contain nuts as an ingredient
🌶 = Mildly spicy 🌶🌶 = Medium spicy 🌶🌶🌶 = Very spicy

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