

Festive MENU

STARTERS

- Por Pia Tod**, vegetable spring rolls with glass noodles
Sateh, chicken skewers with satay sauce
Money bag, Chicken and prawn mince wrapped in pastry
Tod Mun Pia, Thai style fish cake
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MAIN DISHES

- Pia Chu Chee**, deep-fried cod with curry paste, coconut milk
Gai Prik Tai Dum, stir-fried chicken with, onion red & green peppers, served on a sizzling hot plate
Pad Thai King Prawn, noodles with king prawn, ground peanuts, chilli & egg
Weeping Tiger, Sizzling sirloin steak, carrot & ginger served with aromatic homemade sauce
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SIDE DISHES

- Pad Pak**, stir-fried vegetables with oyster sauce
Plain Noodles
Kao Suay, fragrant steamed rice
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DESSERTS

- Christmas Pudding** with vanilla ice cream
Banana Fritter with coconut ice cream
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Three Courses £42.95
Two Courses 37.95



Festive VEGAN MENU

STARTERS

Vegetables Tempura
Tao Hoo Tord

MAIN DISHES

Green Curry, with courgettes, vegetables and tofu
Phad Ka Pao, stir-fried holy basil, chilli, garlic, tofu and vegetables
Tao Hoo Prik Tai Dum, Deep fried tofu with vegetables, onions, red and green peppers served on a sizzling iron hot plate

SIDE DISHES

Pad Thai noodles, stir-fried with ground peanuts, bean sprouts and spring onions

Plain Noodles

Kao Suay, fragrant steamed rice

DESSERTS

Banana Fritter with coconut icecream

Three Courses £33.95
Two Courses £28.95



Festive BUFFET MENU

BUFFET MEDLEY

Prawn crackers

Pohpia Tord, vegetables spring rolls

Kha Nom Pang Gai Goong, deep fried minced chicken and prawn toast

Sateh, skewered chicken strips grilled over charcoal served with spiced peanut sauce and pickled vegetables

Chips

£18.50 per head



Festive DRINKSMENU

DRINKS

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**5 bottles Pinot Grigio, Pinot Grigio blush
or Red Shiraz £100**

5 bottles of premium wine £150

5 Bottles of Prosecco £145

10 Bottles of Beer £50

24 Bottle of Beer £120

Jug of Craft Beer £28 to £30

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