



New Year Eve 2017

Banquet Menu A

(Minimum of two persons)

Platter includes all listed Starters and Main Courses
£29.50 per person



Starters

Chicken Satay Skewers

Grilled chicken satay skewers served with peanut sauce

Vegetable Spring Rolls

Crispy spring rolls filled with carrots, cabbage, mushrooms, celery and vermicelli with sweet chilli sauce

Barbecue Ribs

Grilled pork spare ribs marinated with Thai herbs and barbecue sauce

Sesame Prawns on Toast

Deep fried marinated minced prawns on French bread, coated with sesame seeds and served with a sweet chilli sauce

King Prawn Rolls

Deep fried marinated king prawns wrapped in pastry

Second Course

King Prawn Tom Yum Soup

or

Crispy Aromatic Duck

Main Course

Green Chicken Curry

Tender chicken fillets cooked in coconut milk, freshly ground green herbs, fresh chilli, aubergine, bamboo shoots, courgettes and flavoured with basil leaves

Beef with Oyster Sauce

Stir fried tender slices of beef with onions, peppers, mushrooms, carrots and spring onions in oyster sauce

Honey Chilli King Prawn

Deep fried lightly battered king prawn cooked in a honey chilli sauce.

Sweet or tea or coffee

HAPPY
New Year



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Banquet Menu B

(Minimum of two persons)

Platter includes all listed Starters and Main Course

£32.50 per person



Starters

Chicken Spring Rolls

Crispy spring rolls filled with chicken, carrot, cabbage, mushrooms and vermicelli, served with sweet chilli sauce

Pork Skewers

Grilled pork skewers served with lime chilli sauce

Pork Spare Ribs with Hot Chilli Pepper

Grilled pork spare ribs marinated with Thai herbs and stir fried with hot chilli peppers.

Sesame Prawns with Cream Sauce

Deep fried king prawns coated with sesame seeds topped with coconut cream chilli sauce

Fish Cakes

Spicy fish cakes blended with green beans, lime leaves and red curry, served with sweet chilli sauce, crushed peanuts and vegetable relish

Second Course

King Prawn Tom Yum Soup

or

Crispy Aromatic Duck

Main Course

Yellow Thai Chicken Curry

Chicken cooked in aromatic fresh Thai herbs, yellow curry sauce with onions, potatoes, chickpeas and carrots topped with chilli

Chicken with Cashew Nuts

A popular traditional Thai dish of stir fried chicken with onions, peppers, spring onions, carrots, pineapple, chilli and cashew nuts

Beef with Chilli and Basil

Stir fried tender slices of beef in chilli sauce with onions, mushrooms, peppers, green beans and basil leaves

King Prawn with Three-Flavour Sauce

Lightly battered king prawns on pak choi or Chinese leaves and broccoli topped with chef special chilli sauce

Sweet or tea or coffee

