

CHRISTMAS DAY MENU 2018



Banquet Menu A

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£25.50 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

Fish Cakes

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

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

King Prawns with Chilli and Basil

Stir fried king prawns with onions, chilli peppers and green beans flavoured with fresh basil leaves

Served with a selection of fried rice and noodles

Christmas Pudding and Coffee or Tea



Banquet Menu B

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£30.50 per person

Starter

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

Barbecue Ribs

Grilled pork spare ribs marinated with Thai herbs and barbecue 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

King Prawn Tempura

Deep fried king prawns in a light crispy batter with sesame seeds served with a sweet chilli sauce

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

Fish with Three-Flavour Sauce

Lightly battered cod fish based on pak choi, Chinese leaves and broccoli topped with chef special chilli sauce

Served with a selection of fried rice and noodles

Christmas Pudding and Coffee or Tea

