



CHRISTMAS FESTIVE MENU 2024



Banquet Menu A

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£26 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

Coffee or Tea





CHRISTMAS FESTIVE MENU 2024



Banquet Menu B

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£31 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

Sesame Prawns with Cream Sauce

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

Prawn and Chicken Pastry

Deep fried marinated king prawns and slices of chicken breast wrapped in pastry served with 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

Sweet and Sour Chicken

Crispy chicken sautéed in sweet and sour sauce with onions, peppers, cherry tomatoes, pineapple and green peas

Beef with Chilli and Basil

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

King Prawns with Ginger

King prawns sautéed with onions, mushrooms, pepper, carrots, fresh ginger, spring onions and chilli.

Served with a selection of fried rice and noodles

Coffee or Tea





CHRISTMAS FESTIVE MENU 2024



Banquet Menu C

(Minimum of two persons)

Platter includes all listed Starters and Main Course

£35 per person

Starters

Chicken Satay Skewers

Grilled chicken satay skewers served with peanut sauce

Sticky Honey Prawns

Deep fried king prawns marinated with honey then coated with breadcrumbs, served with sweet chilli sauce.

Chicken Spring Rolls

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

Prawn and Chicken Pastry

Deep fried marinated king prawns and slices of chicken breast wrapped in pastry served with sweet chilli sauce

Pork Spare Ribs with Hot Chilli Peppers

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

Second Course

King Prawn Tom Yum Soup

or

Crispy Aromatic Duck

Main Course

Massaman Lamb Curry

Tender lamb cooked in coconut milk, Massaman curry, onions, potatoes, carrots, chickpeas and cashew nuts

Honey Chilli Chicken

Deep fried lightly battered chicken cooked in a honey chilli sauce.

Seafood in Aromatic Thai Herbs

Stir fried prawns, scallops, mussels and calamari cooked in aromatic Thai herbs, fresh chilli, onions, green beans and basil leaves.

Beef in Black Pepper Sauce

Stir fried tender slices of beef with onions, peppers, green peas and spring onions in black pepper sauce

Served with a selection of fried rice and noodles

Coffee or Tea

