





# CHRISTMAS MENU 1

(£30 per person – Minimum two people)

# STARTERS

## YUM YUM PLATTER

King Prawn satay, Thai Fish Cakes, Vegetable Spring Rolls, Chicken Meat Ball & Monk's Vegetables on Toast, served with sweet chilli sauce and peanut sauce

# MAIN COURSES

## KANG MASSAMAN LAMB CURRY

Our Chef's award-winning lamb peanut curry stewed with pumpkin and potatoes

## CRISPY COD WITH CHEF'S SPECIAL SAUCE

Beautifully prepared – batter coated cod slices tossed with our chef's special sauce made of garlic, chilli and tamarind

## **SWEET AND SOUR CHICKEN**

Battered Chicken cooked with fresh vegetables and slices of pineapple in a sweet and sour sauce

## MIXED VEGETABLES (V, VG)

Seasonal Mixed Vegetables cooked with Soya sauce

## STEAMED RICE

## **DESSERT**

Banana Fritter served with Coconut Ice Cream

{For food allergens & Intolerances - before ordering please speak to a member of staff about your dietary requirements} Note: All bills are subject to an additional 12.5% discretionary service charge]











# VEGETARIAN CHRISTMAS MENU 2

(£28 per person – Minimum two people)

# STARTERS

## YUM YUM PLATTER

Vegetable Tempura, Vegetable Spring Rolls, Deep Fried Tofu Monk's vegetables on toast & Sweet corn cakes, served with sweet chilli sauce and peanut sauce

# MAIN COURSES

#### KANG KIFW WAN

Authentic Thai Green Curry with fresh vegetables, coconut milk and To-fu

## PAD MA-KHEA

Sautéed aubergine with Thai herbs

## PAD THAI JAY

A very traditional Thai noodle dish cooked with bean sprouts topped with crushed peanuts and egg

# MIXED VEGETABLES (V, VG)

Seasonal Mixed Vegetables cooked with Soya sauce

## STEAMED RICE

#### **DESSERT**

Banana Fritter served with Coconut Ice Cream



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