

CHRISTMAS

SPECIAL BANQUET MENU

KOW GIAP GUNG

Thai prawn crackers served with sweet chilli dip (↓)

Starter

SATAY GAI

marinated skewers of chicken served with peanut sauce and fresh cucumber pickle dip (↓)

PO PIA TOD

miniature Thai spring rolls with savoury filling served with sweet chilli dip (↓)

TOD MAN PLA ↓

spicy Thai fish cakes served with cucumber and peanut pickle (↓)

SI KRONG MOO TOD

spare ribs marinated in garlic, ginger and coriander root

LAAB GAI ↓↓

spicy minced chicken salad with mint, red onion, chilli and crunchy roasted rice

Optional Soup Course

TOM YAM GAI ↓↓↓

classic Thai hot and sour chicken soup with mushroom

TOM KA GAI ↓

fragrant chicken soup with coconut milk, cauliflower, lemon grass and galangal

Main Course

GAENG KEO WAN ↓

green coconut milk curry with chicken

NUA SAWAN

'heavenly beef' topped with crispy basil

PAD KIMOW GAI ↓↓

'drunken stir-fry' chicken with fine beans, Thai chilli, and kaffir lime leaf

GUNG KRATIEM

king prawns stir-fried with garlic and black pepper

PAD PAK LUAM MIT JAY

stir-fried mixed vegetables

PAK KANNA FI DAENG ↓↓

Thai broccoli stir-fried with yellow bean, garlic and chilli

served with

KOW

steamed fragrant rice

To finish

**Fresh Ground Coffee with a Mince Pie
or Marzipan Cheshire Tea with a Mince Pie**

For 2 diners - select three of the main course dishes
For 3 diners - select four of the main course dishes

£27.00
per person
without soup

£30.00
per person
with soup

Available all through December.
Ideal for large party groups
(2 persons minimum)

↓ LOW chilli content ↓↓ MEDIUM chilli content ↓↓↓ HIGH chilli content

Dishes may contain nut/nut derivatives.
Fish dishes may contain bones.
If you have any allergens please
inform/ask a member of waiting staff
who will advise of all ingredients used.