

Christmas set menu

For 4 people or more to share,
served to your table, including:

£24.50
per person

Starters

Spicy prawn crackers

A traditional Thai snack, served with a sweet chilli dip

Tempura vegetables

Crispy-fried vegetables in tempura batter, served with a sweet chilli dip

Spring rolls

Sautéed vegetables wrapped in pastry, served with a plum dip

Goong kra beung

Minced prawns, black pepper, and coriander wrapped in crispy Thai pastry triangles, served with a plum dip

Mango chutney turkey

Deep-fried slices of turkey caramelised with mango chutney, peppers and onions

Main course

Panang lamb

Slices of lamb cooked in panang curry with kaffir lime leaves

Lemon grass turkey

Grilled turkey marinated with lemon grass, honey, ginger and garlic, served with a sweet chilli dip

Three-flavoured king prawns

King prawns shallow-fried in tangy, sweet and tamarind sauce with chillies, onions, pineapple and peppers

Hoisin glazed chicken

Wok-fried with caramelised hoisin sauce, onions, carrots and spring onions

Pad Thai noodles with vegetables

Rice noodles fried in a tamarind sauce with egg, bean sprouts, seasonal vegetables, and crushed peanuts

Jasmine rice

Steamed fragrant jasmine rice

Dessert

Christmas dessert

A festive dessert specially prepared by our chefs

Christmas vegetarian set menu

For 2 people or more to share,
served to your table, including:

£20.90
per person

Starters

Vegetarian crackers

A light snack, served with a sweet chilli dip

Tempura vegetables

Crispy-fried vegetables in tempura batter, served with a sweet chilli dip

Spring rolls

Sautéed vegetables wrapped in pastry, served with a plum dip

Sweet chilli Quorn

Deep-fried Quorn caramelised with a sweet chilli sauce

Main course

Yellow curry with tofu

Mild coconut milk curry with turmeric, sun-dried chillies, tomatoes, onions and potatoes

Hoisin glazed Quorn

Wok-fried with caramelised hoisin sauce, onions, carrots and spring onions

Sweet and sour vegetables

Wok-fried with cucumber and tomatoes in a tangy, fruity sauce

Pad Thai noodles with vegetables

Rice noodles fried in a tamarind sauce with egg, bean sprouts, seasonal vegetables, and crushed peanuts

Jasmine rice

Steamed fragrant jasmine rice

Dessert

Christmas dessert

A festive dessert specially prepared by our chefs

Christmas buffet menu

Booking is required.
For 20 people or more,
served buffet style, including:

£21.90
per person

Spicy prawn crackers

A traditional Thai snack, served with sweet chilli dip

Tempura vegetables

Crispy-fried vegetables in tempura batter, served with sweet chilli dip

Sesame prawn toast

Crispy toast topped with seasoned minced prawns and sesame seeds, served with sweet chilli dip

Honey spare ribs

Grilled pork ribs seasoned with Thai spices and honey

Massaman beef curry

A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts

Hoisin glazed chicken

Wok-fried with caramelised hoisin sauce, onions, carrots and spring onions

Lemon grass turkey

Grilled turkey marinated with lemon grass, honey, ginger and garlic, served with a sweet chilli dip

Pad Thai noodles with vegetables

Rice noodles fried in a tamarind sauce with egg, bean sprouts, seasonal vegetables, and crushed peanuts

Jasmine rice

Steamed fragrant jasmine rice

Dessert

Christmas dessert

A festive dessert specially prepared by our chefs



The Brewery Tap

80 Westgate, Peterborough PE1 2AA

Christmas finger buffet

Booking is required.
For 20 people or more,
served buffet style, including:

£13.50
per person

Spicy prawn crackers

A traditional Thai snack

Honey spare ribs

Grilled pork ribs seasoned with Thai spices and honey

Muu yang

Char grilled marinated neck of pork

Sesame prawn toast

Crispy toast topped with seasoned minced prawns and sesame seeds

Oaka chicken wings

Crispy seasoned chicken wings

Thai fries

Spicy potato wedges

Spring rolls

Sautéed vegetables wrapped in pastry

Tempura vegetables

Crispy-fried vegetables in tempura batter

All Christmas finger buffets served with plum, sweet chilli and spicy tamarind dips

Christmas dessert (must be pre-ordered)

Available at an extra cost of £2.50 per person, please ask our staff

Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.

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