

Festive Set Menu

For 4 or more people to share, served at your table. Dishes include:

£32.80
per person

Starters

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

Crispy sautéed vegetables and vermicelli, wrapped in Thai pastry, served with a plum dip

Crispy Pork Belly

Deep-fried until golden, served with a light sweet soy dip

Turkey Satay

Grilled on bamboo skewers, served with a rich peanut dip

Main Course

Tamarind Crispy Sea Bass

Crispy-fried sea bass with onions and peppers in a spicy tamarind sauce

Sweet and Sour Chicken

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

Crispy Chilli Beef

Wok-fried in an aromatic sun-dried chilli sauce, bell peppers and rice wine

Roast Turkey Green Curry

Roast turkey crown cooked in green chilli curry, with aubergine, sweet basil and bamboo shoots

Pad Thai Noodles with Vegetables

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

Jasmine Rice

Steamed Thai fragrant jasmine rice

Dessert

A festive dessert specially prepared by our chefs

Festive Vegetarian Set Menu

For 2 or more people to share, served at your table. Dishes include:

£27.80
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

Crispy sautéed vegetables and vermicelli, wrapped in Thai pastry, served with a plum dip

Firecracker Cauliflower

Tempura cauliflower, caramelised with sesame oil and Sriracha chilli sauce

Main Course

Yellow Curry with Tofu

Sun-dried chilli curry with turmeric, tomatoes, potatoes, onions and vegetables

Sweet and Sour Vegetables

Stir-fried with cucumbers and tomatoes in a tangy, fruity sauce

Crispy Chilli Tofu

Wok-fried in an aromatic sun-dried chilli sauce, bell peppers and rice wine

Jasmine Rice

Steamed Thai fragrant jasmine rice

Dessert

A festive dessert specially prepared by our chefs

 Dishes suitable for vegetarians

 Dishes that contain nuts as an ingredient

 Very low gluten or virtually no gluten

 Mildly spicy

 Medium spicy

 Very spicy

Festive Buffet Menu

Booking is required. For 20 people or more. Self service. Dishes include:

£31.50
per person

Prawn crackers

A traditional Thai snack

Tempura Vegetables

Crispy-fried vegetables in tempura batter

Thai Fries

Deep-fried spicy potato wedges

Thai Spare Ribs

Grilled pork ribs seasoned with Thai spices

Chicken Wings

Crispy seasoned chicken wings

Massaman Curry with Roast Turkey

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

Festive Crispy Chilli Beef

Wok-fried in an aromatic sun-dried chilli sauce, bell peppers and rice wine

Sweet and Sour Chicken

Stir-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 and crushed peanuts

Jasmine Rice

Steamed Thai fragrant jasmine rice

The Festive buffet menu is served with sweet chilli, plum and Sriracha chilli dips.

Dessert

A festive dessert specially prepared by our chefs

Festive Finger Buffet Menu

Booking is required. For 20 people or more. self service. Dishes include:

£22.90
per person

Prawn Crackers

A traditional Thai snack

Thai Spare Ribs

Grilled pork ribs seasoned with Thai spices

Chicken Satay

Grilled on bamboo skewers

Crispy Pork Belly

Deep-fried crispy pork belly

Sesame Prawn Toast

Crispy toast topped with seasoned minced prawns, coated in sesame seeds

Sweetcorn Cakes

Crispy, golden seasonal sweetcorn cakes

Thai Fries

Deep-fried spicy potato wedges

Spring Rolls

Crispy sautéed vegetables and vermicelli, wrapped in Thai pastry

Tempura Vegetables

Crispy-fried vegetables in tempura batter

The Festive finger buffet menu is served with sweet chilli, peanut , plum and light soya dips.

Special festive dessert  (must be pre-ordered at £3 extra cost per person) Please ask our staff for details.

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 identify ingredients that may cause allergic reactions for individuals with food allergies or intolerances, it is impossible to guarantee a risk-free environment as sesame seeds, nuts, soy and other glutinous ingredients are used in our kitchens.

