



Thai Festive Menu

2 Course: £17.95 • 3 Course: £23.95

Add a glass of prosecco for £7

Starters

Pork & Prawn Golden Bag

Traditional crispy dumpling, served with sweet chilli sauce

Thai Grilled Prawns

Tiger prawns served with garlic, chilli, lime and spicy Thai dip

Grilled Aubergine (v)

Roasted and grilled aubergine, topped with sweet soy and served with sesame toast

Mains

Massaman Curry with Slow Cooked Beef

Traditional Southern curry with potatoes and coconut milk

Seabass

Grilled seabass served with a spicy salad

Tofu & Vegetable Panang Curry (v)

Thick curry with coconut milk and peanuts, served with jasmine rice

Dessert

Pineapple Fritter (v)

Grilled pineapples served with vanilla ice cream

Baked Banana (v)

Caramelized banana served with vanilla ice cream

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur.

For more information please scan the QR code. (v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day





Festive Party Menu

£20 per person

Choose six items from meat, fish or veggie

Meat

Beef gyoza
Chicken satay
Pigs in blankets
Spicy chicken wings
Chicken goujons

Veggie

Spring rolls (v)
Corn cakes (v)
Vegetable tempura (v)
Vegetable dumplings (v)
Mac 'n' cheese bites (v)

Fish

Prawn on toast
Thai calamari
Spicy fish cakes
Prawn & pork dumplings
Prawn tempura

Mains

Add any mains for £5 per person – all served buffet style

Choose chicken, tofu or vegetables

Massaman Curry

Traditional Southern curry with potatoes
and coconut milk

Pad Thai

Stir fry rice noodles with egg,
beansprouts and spring onion

Pad Krapow

Spicy stir fry with chilli, basil, garlic,
onion and long beans

Special Fried Rice

Stir fry rice with egg and vegetables

Sides

£2 per item

Spicy potato wedges (v) • Edamame beans (v) • Spicy prawn crackers •
Pasta & spring onion salad (v) • Brownie bites (v)

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens,
as our food is prepared in areas where cross contamination may occur.

For more information please scan the QR code. (v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day

