



CHRISTMAS FAYRE MENU

TWO COURSES FOR £12.95 OR THREE FOR £15.95
SERVED THROUGHOUT DECEMBER

STARTERS

Choose one from the following

TUNG TONG(V)

Mixed vegetables wrapped in a thick pastry, deep fried & served with a sweet plum sauce.

SPARE RIBS

Pork ribs marinated in honey & soy sauce then deep roasted.

CHICKEN SATAY

Strips of grilled marinated chicken served with peanut sauce & a cucumber relish.

FISH CAKES

Grounded fish mixed with spices & red curry paste, lightly fried & served with a cucumber relish.

DIM SUM

A steamed pudding with prawn & pork filling, intricately prepared & shaped as a flower.



MAIN COURSE

Choose one from the following

PANANG CURRY (V)

Dry curry with mixed vegetables or chicken, coconut milk, kaffir lime leaves & capsicums.

PAD BAI GRAPOW

Slices of chicken, pork or beef rapidly stirfried with garlic, onion, a touch of chilli & a bouquet of basil.

BEEF MASAMAN

A mild but rich curry of slowly cooked braised beef with potatoes, onion, tomato & cashew nuts.

PAD THAI (V)

Traditional thai rice noodle dish fried with tofu, bean sprouts, egg, spring onions, red onions, peanuts & tamarind sauce.

KAI TA KIR

A rich & tasty chicken dish, wok fried with lemon grass in the chef's own sauce with a hint of chili.

DESSERT

ICE CREAM OR CHEESE CAKE

