

CHRISTMAS LUNCH MENU

2 COURSES - £22.95 PER PERSON · 3 COURSES - £27.95 PER PERSON

(Served Wednesday to Sunday 12.00pm – 4.00pm - 1st December 2024 – 29th December 2024)

STARTERS

PRAWN & LIME SPRING ROLLS WITH CHILLI MAYONNAISE

(crispy spring rolls with rice vermicelli noodles, minced prawns and mixed vegetables served with a flavoured chilli mayonnaise)

SATAY GAI

(chicken bamboo skewers grilled over charcoal served with homemade peanut sauce and vegetable relish)

TOM YUM KUNG

(spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander)

BLACK PEPPER RIBS

(slow cooked pork ribs tossed in a tangy black pepper sauce with Chinese herbs, fresh onions and chillies)

VEGETABLE TEMPURA (v)

(oriental vegetables in a light batter served with sweet chilli dip)

CHAR SIU BAO

(steamed soft bun filled with sticky pork belly)

MAIN COURSE

MALAYSIAN CHICKEN CURRY

(slow cooked curry made with Malaysian spices, chopped potatoes, onion, garlic & ginger. Served with jasmine rice)

TERIYAKI SALMON

(steamed red salmon served with Bok Choy, Teriyaki sauce and jasmine rice)

PAD THAI (CHICKEN OR PRAWN)

(Thai noodle dish made with flat rice noodles and our special Thai style sauce, garnished with crushed peanuts)

KOREAN STYLE BEEF IN A BLACK PEPPER SAUCE

sliced beef with cracked black pepper sauce, red peppers and spring onion
Served with jasmine rice

THAI VEGETABLE FRIED RICE WITH TOFU SATAY (v)

(stir-fried jasmine rice with oriental mixed vegetables, Thai aromatic spices served with tofu satay & a sweet & sour sauce)

DESSERT

STICKY TOFFEE APPLE CAKE

(served with coconut ice cream)

CHESHIRE FARM ICE CREAM

(choice of vanilla, chocolate, strawberry or coconut flavoured ice creams)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.