

NEW YEAR'S EVE BANQUET



£85.00

per person

(8.00pm – finish. Live vocalist throughout the night.
Glass of fizz to bring in the New Year)



APPETISER PLATTER

KHANOM JEEB

(traditional Thai dumpling made with mince pork & shrimp, green onion, garlic, oyster sauce and soy sauce then steamed in a wonton parcel)

BEEF SATAY WITH PEANUT SAUCE

(sirloin steak slices marinated in turmeric, coconut milk, lemongrass, kafir lime leaf served with a creamy peanut sauce)

TEMPURA ENOKI MUSHROOMS

(Enoki mushrooms deep fried in a light tempura batter and served with wasabi mayonnaise)

GOONG SALONG

(deep-fried tiger prawn wrapped with crispy rice noodles and served with a sweet chilli dipping sauce)

AROMATIC CRISPY DUCK

(served with pancakes, leeks, cucumber and Hoi Sin sauce)

MAINS

FLAMBE TIGER PRAWNS

(fresh whole tiger prawns in a mango & caramel aromatic sauce)

SZECHUAN CHILLI CHICKEN

(Chinese street food favourite made with sliced chicken breast stir-fried with garlic, celery, red pepper, onion & Szechuan sauce)

ASIAN MARINATED RACK OF LAMB

(grilled rack of lamb marinated in garlic, black pepper and coriander served with a sweet & tangy sauce finished with chives)

DESSERT

BAILEYS CHOCOLATE TORTE

(served with Cointreau & orange ice cream)