

Thai Evening – Thursday, 16th Sept

Starting at 7.30pm

Mixed Starter Course

Complimentary Spicy Thai Prawn Crackers with
sweet chilli sauce

Gai Satay Grilled marinated chicken with turmeric and herbs on a skewer, served
with peanut sauce

Tod Mun Pla Salmon Salmon Thai fishcake served with sweet chilli
sauce

Laab Moo Spicy minced pork in Thai style salad with a hint of lime juice and
Thai herbs served on lettuce

Thai Main Course

Keang Panang Gai* (Mild) Thai red chicken curry cooked with
coconut milk, salty and sweet with a zesty makrut lime flavour and Thai herbs

Pad Kra-Poon* (Hot) Stir-fried beef with basil leaves, garlic and chillies

Pad Thai Gung Stir-fried rice noodles with king prawn mixed with Thai style
eggs, bean sprouts, ground peanuts and tamarind sauce

Curries served with Thai fragrant rice

(*Pre-ordered vegetarian options available with tofu, vegetables or Quorn)

Dessert

Mango & Sticky Rice Thai Pudding

@ £18.50 per head