VALENTINE'S DAY SET BANQUET MENU

(Friday 14th February – also available on 15th/16thFebruary)

a flute glass of pink processco on arrival

starters

POPIA TOD miniature Thai 'Sweetheart' spring rolls with sayoury filling and sweet chilli dipping sauce TOD MAN GUNG a 'Twosome' of Thai prawn cakes with sweet chilli and preserved plum sauce SATAY GAI a 'Perfect Pair' of marinated chicken skewers served with a peanut sauce

main courses

Select three dishes from the six choices below

NUA SAWAN 'heavenly' beef marinated in oyster sauce

GAI PAD MET MAMMUANG 🌘

chicken stir fried with cashew nuts spring onions and dried chill

GEANG KEOWAN GAI 🍯

and coriander seeds topped with crispy basil

a green chicken Thai curry with coconut milk and bamboo slices

PLA TOD KRATIEM

a 'duo' of crispy sea bass fillets topped with a crispy garlic and black pepper sauce

GEANG PA MOO 🗧 🗧

a spicy and watery curry with thinly sliced pork fillet, fresh green peppercorns, krachai, chilli paste and vegetables

GUNG NEUNG MENOW

a 'duo' of king tiger prawns (in their shell) steamed with fresh lime juice, garlic and chilli

served with **KOW** steamed fragrant rice **MEE GROB** sweet crispy noodles garnished with omelette strips and pickled garlic slices

> dessert Select two from the three choices below

Valentine's 'Love' Cheesecake Chocolate Spring Rolls with cointreau and orange ice cream Sticky Toffee Pudding with vanilla ice cream

£59.95 per couple £69.95 per couple (includes a bottle of house wine)

IMPORTANT INFORMATION

Pre-bookings only for Valentines Day (Friday14th February) £10 non-refundable deposit required which will be deducted from final bill



Please inform a member of staff if you have an ALLERGEN REQUIREMENT Most of these dishes can be prepared **GLUTEN FREE** upon request This banquet can be changed to suit VEGETARIAN or VEGAN diners