



### Sharing Banquet Menu Options

Selection of 5 dishes for £10.50 per person or 7 dishes for £14.50 per person, served with hand cut chips & steamed jasmine rice. Our sharing banquets are available for parties of over 30 & are served as large sharing portions so you can enjoy an informal & social eating experience.

- Chilli, garlic & lime leaf marinated free range chicken & herbed stuffing ball skewers
- Locally sourced lamb & mint herbed kofta kebabs
- Crispy pork strips with spiced apple chutney
- Teriyaki roasted seasonal vegetables wrapped in breaded aubergine (v)
- Stir fried sesame coated marinated tofu with schezuan peppered seasonal vegetables (v)
- Lime & chilli tiger prawn skewers
- Chilli & coriander white fish goujon, with Asian Tartar sauce
- Thai herb leaf & cashew salad, spiced lime & palm sugar dressing with: free range chicken, or tiger prawns, or sesame marinated tofu (v)
- Deep fried jasmine rice balls coated in spicy breadcrumb, filled with teriyaki roasted vegetables (v)
- mini pan fried salmon, lime, chilli & coriander fishcakes, homemade sweet chilli drizzle
- Selection of seasoned & filled steamed & fried dim sum, all served with homemade sweet chilli dip, tamari & sesame oil, sweet merin & soy sauce (choose any four in one sharing portion):

*Steamed:*

Prawns marinated in sesame oil, sliced bamboo, chopped water chestnut

Sweet barbecue pork, chives, ginger

Mushrooms, spring onion, chopped water chestnut, garlic, ginger

Lamb & mint - locally sourced minced lamb with bamboo shoots & mint & a hint of chilli

*Fried:*

Seafood Gyoza - marinated seafood with ginger, mixed vegetables

Chicken Gyoza - minced with chilli & garlic, with mixed vegetables

Vegetable Gyoza - seasoned with sesame, ginger & chives

Duck & plum - shredded slow roasted duck drizzled with a rich plum sauce

*Desserts - £3 per person supplement*

Large sharing portions of:

- homemade hot chocolate & chili brownie, hot chocolate sauce & vanilla ice cream, or
- homemade hot ginger sticky toffee pudding, butterscotch sauce & ginger crumb



### **Starters**

Five spice crispy duck spring roll, hoi sin dipping sauce

Tom yum soup, a hot & sour broth with:

Tiger prawns, or

marinated tofu (v)

Deep fried jasmine rice balls coated in spicy breadcrumb, filled with teriyaki roasted vegetables, chilli & garlic dip (v)

Pan fried salmon, lime, chilli & coriander fishcakes with dressed leaves, homemade sweet chilli drizzle

Baked portabello mushroom with a herb crumb, filled with garlic roasted vegetables & shredded pork

### **Mains**

Slow roasted locally sourced belly of pork, bread crumbed aubergine stuffed with mildly spiced pad Thai noodles & topped with spiced apple chutney

Pan fried free range chicken breast marinated in chilli, garlic & lime leaf, served with five spice potato rosti, tempura battered herbed stuffing balls & seasoned steamed greens

Fillet of Seabass marinated in chilli, lime leaf & coriander, on a bed of green papaya salad & hand cut chips

Garlic roasted red pepper with asparagus & pak choi in a potato dauphinoise roll, drizzled with Thai basil pesto & mildly spiced tomato sauce (v)

Thai green curry flavoured with chilli, coconut milk, Thai basil, galangal & kaffir lime leaves, with seasonal vegetables and:

free range chicken, or

tiger prawns, or

marinated tofu (v)

served with steamed jasmine rice

## Desserts

Homemade hot chocolate & chilli brownie, served with vanilla ice cream & drizzled with hot chocolate sauce

Homemade hot ginger sticky toffee pudding, topped with hot butterscotch sauce & ginger crumb

Homemade cardamon vanilla crème brulee with rolled tuille cookie

Trio of hand infused ice creams - vanilla, orange marmalade, coconut & ginger

**2 courses      16.50**

**Sides £2.95**

**3 courses      19.50**

Seasonal greens with chilli oil

Hand cut chips with homemade sweet chilli dipping sauce

Steamed Jasmine rice

Thai herb leaf & cashew salad with our homemade spiced lime & palm sugar dressing

***All of our dishes may contain traces of nuts, dairy & gluten. We can prepare most of our dishes gluten free, just ask when making your booking.***

***An optional service charge of 12.5% will be added to parties of over 5 people***

