



CHRISTMAS LUNCH

£16.95 per person

Starters

Chicken Tom Yum Soup (S) (GF)

Popular Thai soup! Unique, spicy, spicy and sour. Chicken simmered with mushrooms, lemon juice, lemongrass, fresh chillies, galangal and kaffir lime leaves.

Rock & Rolls (*Chicken or Vegetarian*)

Thai spring rolls, filled with minced chicken, glass noodles, carrots, celery and cabbage. *Served with sweet chilli sauce.*

Gai Satay (N)

Char-grilled satay skewers of marinated chicken breast. Served with satay sauce and sugar sauce (*with red onion, cucumber and chilli*).

Pork Ribs with BBQ Sauce

Marinated tasty tender pork ribs with Thai BBQ sauce.

Thai Calamari (S)

(Vegan option with crispy Tofu also available)

Crispy squid with Thai herbs and onions, peppers, garlic and chillies. *Served with sweet chilli sauce.*

- (S) Spicy
- (H) Hot
- (N) Contains nuts
- (GF) Gluten Free

Main Course*

Beef Massaman Curry (S) (N)

Traditional Thai mild curry, with beef, coconut milk, potatoes, onions, roasted cashew nuts. Served with jasmine rice.

Chicken Green Curry (S) (GF)

Traditional Thai green curry with chicken, coconut milk, bamboo shoots, red & green peppers, aubergines and sweet basil. Served with jasmine rice.

Chicken Pad Namprigpao

Thai's most famous spicy stir fry with chicken, fresh chillies, basil, garlic, green beans, onion and peppers. Served with jasmine rice.

Thai Sweet and Sour (*Chicken or Vegan*)

Lightly battered chicken sautéed in flavoured sweet and sour sauce, with pineapple chunks, carrots, courgettes, onions, tomatoes and spring onions. Served with jasmine rice.

Pad Thai (*King Prawns or Vegetarian*) (N)

A famous & popular dish! Rice Noodles fried with our special tasty sauce, eggs, bean sprouts, tofu, spring onions, carrots and crushed peanuts.

Dessert

Christmas pudding

with brandy sauce and vanilla ice cream

Triple chocolate brownie

with vanilla ice cream and chocolate sauce

Choice of Equi's ice cream

An award winning ice cream – a selection of Belgian Chocolate, Wild Strawberry and Double Cream Vanilla.





CHRISTMAS DINNER

£24.95 per person

Starters

Chicken Tom Yum Soup (S) (GF)

Popular Thai soup! Unique, spicy, spicy and sour. Chicken simmered with mushrooms, lemon juice, lemongrass, fresh chillies, galangal and kaffir lime leaves.

Golden Bags

Created in the royal kitchens of Thailand, these “bags of gold” are a lovely contrast of the crispy fried pastry and the soft curry filling of chicken, green peas, potatoes, carrots and onions.

Served with sweet chilli sauce.

Gai Satay (N)

Char-grilled satay skewers of marinated chicken breast. Served with special peanut sauce and sugar sauce (with red onion, cucumber and chilli).

Pork Ribs with BBQ Sauce

Marinated tasty tender pork ribs with Thai BBQ sauce.

Thai Calamari (S)

(Vegan option with crispy Tofu also available)

Crispy squid with Thai herbs and onions, peppers, garlic and chillies. *Served with sweet chilli sauce.*

Steamed Scottish Mussels with Thai Twist (S)

Scottish steamed mussels with chopped onion, fresh chillies and basil leaves in Thai red chilli paste sauce.

Served with crusty bread.

- (S) Spicy
- (N) Contains nut
- (V) Vegetarian
- (GF) Gluten Free

*Served with boiled jasmine rice or egg fried rice

Main Course*

Chicken Green Curry* (S) (GF)

Traditional Thai green curry with coconut milk, bamboo shoots, red & green peppers, aubergines and sweet basil.

Chicken Pad Namprigpao*

Thai's most famous spicy stir fry with chicken, fresh chillies, basil, garlic, green beans, onion and peppers.

Thairiffic Lamb Shank Curry (£3 supplement)

Braised lamb rack in massaman sauce with coconut milk, mashed potatoes, onion, broccoli & carrots.

Sizzling Beef*

Tender beef stir fried with onion and peppers in black pepper sauce. Served on a hot plate.

Pad Thai (King Prawns or Vegetarian) (N)

A famous & popular dish! Rice Noodles fried with our special tasty sauce, eggs, bean sprouts, tofu, spring onions, carrots and crushed peanuts.

Duck with Tamarind Sauce (N)*

(Vegetarian option with Vegetarian Duck also available)

Crispy duck breast with tamarind sauce, broccoli and cashew nuts.

Dessert

Christmas pudding

with brandy sauce and vanilla ice cream.

Triple chocolate brownie

with vanilla ice cream and chocolate sauce.

Lemon Tart

with berries and raspberry sauce.

Choice of Equi's ice cream

An award winning ice cream – a selection of Belgian Chocolate, Wild Strawberry and Double Cream Vanilla.

