

## EXPRESS BUSINESS CHRISTMAS LUNCH MENU

**3 COURSES - £20.95 PER PERSON**

**2 COURSES - £18.95 PER PERSON**

(served 12.00pm – 2.00pm  
1st December 2024 – 30th December 2024)

### STARTERS (select one)

**CHICKEN & SWEETCORN SOUP**

**MON TOD (V)**

(Thai style vegetable tempura fritters)

**CRISPY SPRING ROLLS**

**CHICKEN SATAY**

**MOO PING**

(Thai pork satay marinated in honey & sesame seeds)

**WONTON NOODLE SOUP**

### MAINS (select one)

**STIR FRIED SLICED SIRLOIN STEAK**

(choice of sauces - Holy Basil, Black Bean or Black Pepper  
served with Jasmine rice or chips)

**THAI RED CURRY CHICKEN/VEGETABLE (V)**

(served with Jasmine rice or chips)

**THREE DELACACIES IN GARLIC & WINE SAUCE**

(served with Jasmine rice or chips)

**CHINESE STEAMED SEA BASS**

(served with Jasmine rice or chips)

**MIXED ORIENTAL STIR-FRY (V)**

(served with Jasmine rice or chips)

**GUANGDONG SWEET AND SOUR CHICKEN**

(served with Jasmine rice or chips)

### DESSERT (select one)

**LEMON GRASS CRÈME BRULÉE**

**SELECTION OF CHESHIRE FARM ICE CREAM (CHOOSE 1)**

**CHOCOLATE/VANILLA/STRAWBERRY**

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment. Vegan options available upon request.

## CHRISTMAS MENU

**3 COURSES - £34.00 PER PERSON**  
**2 COURSES - £28.00 PER PERSON**

(Served 12.00pm – 10.00pm - 1st December 2024 – 30th December 2024)

### STARTERS (select one)

**SPICY CUCUMBER SALAD (V)**

(sliced baby cucumber doused in sweet Chinese vinegar, soy sauce  
chilli oil, sesame oil and sesame seeds)

**KOREAN CHICKEN**

(char-grilled chicken thigh marinated in Korean chilli paste  
and served with a sweet soy syrup)

**MOO PING**

(char-grilled traditional Thai pork satay skewers  
marinated in honey and sesame seeds)

**HOISIN DUCK SPRING ROLLS**

(shredded Peking duck and oriental vegetables  
wrapped in a spring roll pastry served with hoisin dipping sauce)

**CRISPY KING PRAWN WONTON**

(seasoned king prawns wrapped in wonton pastry, deep fried  
and served with a wasabi mayonnaise, pickled ginger and a seaweed dust)

**SPICY BABY SWEETCORN (V)**

(baby corn brushed with chilli oil  
served with garlic mayonnaise and salt & pepper crumbs)

### MAINS (select one)

**PAD THAI**

(stir-fried flat rice noodles with chicken, prawn, egg, bean sprouts  
carrot and spring onions served with crushed peanuts and lemon garnish)

**STIR FRIED CHICKEN & CASHEW NUTS**

(served with rice or chips)

(stir-fried sliced chicken tossed with cashew nuts, bell peppers  
spring onions, mushrooms, carrots and oyster sauce)

**MASSAMAN BEEF CURRY**

(served with rice or chips)

(a mild Thai curry with sliced beef brisket, onion, potatoes and peanuts)

**STICKY ASIAN SEA BASS**

(served with rice or chips)

(pan fried soft flaky sea bass drizzled with a sweet spicy sauce)

**MIXED ORIENTAL STIR-FRY (V)**

(served with rice or chips)

(broccolini, asparagus, pak choi and tofu stir-fried in sesame oil  
garlic, chilli and smothered in sesame seeds)

**THAI GREEN KING PRAWN CURRY**

(served with rice or chips)

(king prawns cooked with home made green curry paste  
coconut milk, bamboo shoots and fresh chillies)

**VEGETABLE THAI FRIED RICE (V)**

(stir- fried rice with mixed peppers, fine beans, mushrooms  
red chillies and fresh garlic)

### DESSERT (select one)

**MIXED BERRIES COMPOTE**

(stewed berries served with a light pancake and amaretto ice cream)

**MISO BUTTERCREAM STACK**

(layered filo pastry with miso buttercream and lemongrass icing)

**CHOCOLATE SOIL**

(crystallized chocolate crumb topped with vanilla ice cream  
and a shot of fresh strawberry juice)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment. Vegan options available upon request.

## NEW YEARS EVE BANQUET

**£125.00 PER PERSON**

Doors open at 6.30pm with dinner served between 7.30pm and 9.30pm.  
There will be entertainment throughout the night including a vocalist, firework  
display on the river, disco and late bar.

A glass of champagne will be served at midnight to bring in the New Year.

**Champagne cocktail on arrival & canapés served until 7.30pm**

### CANAPES

**DUCK HOISIN**

**SPICY BABY SWEETCORN**

**SMOKED SALMON TART**

**ASPARAGUS WRAP**

**HAR GOW**

### 1ST COURSE

**PORK SALAD**

Sliced Pork Marinated in a Lemongrass Based Sauce  
served with Mixed Leaf Salad with Vietnamese Style Vinegar Dressing

### 2ND COURSE

**CUMIN LAMB CHOPS**

Grilled Lamb Chop Marinated with Cumin Spice and Sat on Carrot Puree

### 3RD COURSE

**TOM YUM BUTTER COD**

Seared Cod Loin served with Tom Yum Butter and Sundried Tomatoes

### 4TH COURSE

**GALBI BEEF SHORT RIBS**

Slow Cooked Beef Short Ribs Marinted in a Sweet and Savoury Sauce  
served with Kimchim Carrots and Cavolo Nero

### 5TH COURSE

**BANOFFEE TART**

Toffee Caramel Banana in a Sweet Pastry Tart Case  
served with Melted Caramel, Banana, and Popcorn

Vegetarian and Vegan options available upon request.

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment.