



The Queens Thai Evening

(Thursday 26th April)

Sawadika !! Welcome to an evening of Thai cuisine. Start with a sharing platter of traditional Thai starters, followed by your choice of main course and dessert. Enjoy.

Sharing Starter Platter

Thai Crackers & Dipping Sauce
Chicken Satay (Gai Satay)
Sweet Corn Cake (Tod Mun Kao Pod)
Spare Ribs with Garlic and Pepper
Prawn and Crab Meat deep-fried in Spring Roll Pastry

Main Dishes (please choose one)

Steamed Sea Bass (Pla Nung Manow)
A famous Thai steamed sea bass dish with fresh chilli, lemon grass, garlic, lime juice and with special Thai sauce

Massaman Lamb Shank
Lamb shank in massaman curry paste in coconut milk served with steamed vegetables

Thai Red Curry (Gaeng Phed Gai)
A classic Thai curry with your choice of Chicken or Vegetables cooked in a medium Thai red paste curry and coconut with tomatoes, pineapple, grapes and chilli

All the above served with Steamed Thai Jasmine Rice (Khaow suad)

King Prawn Pad Thai Noodle
A traditional Thai-style rice noodle dish with prawns, eggs, bean sprouts and spring onions in a tamarind sauce

Desserts (please choose one)

Deep-fried battered Bananas served with vanilla ice cream
Thai Pancakes served with coconut cream

Fixed price inclusive menu – £25.00 per person

All of our food is cooked fresh to order. Chris and his kitchen team thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request; (ch) = half price child portion available