***Set menu A***

 *2 courses £21 per person*

***Starters***

***Bread & Olives***

***Vegetable Spring Rolls or Calamari***

***Main Courses***

***Sweet & Sour Chicken***

*Succulent chicken pieces marinated in our sweet and sour sauce with fresh cucumber, pineapple & tomato. Served with jasmine rice.*

***Half Peri Peri Chicken*** *(DF)*

*A juicy half chicken marinated in our classic Peri Peri sauce. Grilled to perfection over charcoal served with fries and tomato.*

***Duck Sandwich***

*Crispy Duck smothered in hoi sin sauce and piled high on a crusty bread roll served with French fries.*

***Fish & Chips***

*Sea Bass fillet in a lights crispy homemade batter, served with fries and salad.*

***Thai Green Curry*** *(V)\* (N)(GF)(DF)*

*Chicken, Pork or Tofu, you decide? One of the most classic Thai Dishes made using our own secret recipe.*

***Dessert***

***Salty caramel vanilla crunch cheesecake*** *(£3.00 supplement)*

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***Includes a 125ml glass of prosecco or house wine or singha beer (ask you server)***

***Set menu B***

*3 courses £29.50 per person*

***Starters***

***Bread & Olives***

***Prawn Tempura or BBQ Chicken Wings or Goats Cheese Crostini***

***Main Courses***

***Steak & Chicken Fajitas***

*Steak and chicken served on a bed of sizzling peppers & onions. Served with soft flour tortillas, guacamole, sour cream, salsa and cheese.*

***Sea Bass Choo Chee***

*Lightly battered Sea Bass fillet covered in a thick creamy curry sauce, with potatoes and peanut, served with jasmine rice.*

***Massaman Curry*** *(V)\* (N)(DF)*

*Chicken, Beef or Tofu, you decide? Dating back to the 16th century this curry is one of the*

*favourite dishes of the Thai royal family. Potato, onions,*

*peanuts and chickpeas are cooked in coconut milk*

*with cinnamon and served with jasmine rice.*

***Rack of Ribs***

*A gigantic rack of succulent pork ribs marinated in our*

*homemade BBQ sauce and grilled over charcoal.*

*Served with fries.*

***King Prawn Pad Thai*** *(N)*

*The national dish of Thailand. Stir fried rice noodles in a sweet tamarind chilli and fish sauce with egg, bean sprouts, carrots, spring onions and tofu. Finished with an egg basket and a sprinkling of crushed peanuts.*

***Desserts***

***Ice Cream Sundae*** *(choice of 3 scoops)*

***Banana Fritter***

***Sorbet*** *(choice of blackberry or raspberry)*