

New Year's Eve
3 Course Early Sitting Set Meal
£24.90 per person (Minimum 2 people) Last order for this menu is 6.30pm

****Soup Choices****

Chicken & Sweet Corn Soup (GF)

Chicken Tom Yum Soup (S)

(A spicy soup with mushrooms & tomato seasoned with lemon juice, chilli, lemongrass & galangal)

****Entrée Platter****

Vegetarian Spring Roll (V) , Curry Samosa (V) (S) , Chicken Skewer Satay Sauce (N)
" Wealthy Bag " (Filled with minced chicken, seafood stick & sweet corn)

Aromatic Crispy Duck (Optional - Extra £10.50 per quarter)

****Main Course Choices****

1. Crispy Beef with Hot and Spicy Sauce (SS) (N)

(Deep fried lightly battered shredded beef cooked with chillies, carrots & peppers)

2. Sweet and Sour Chicken

(Deep fried lightly battered prawns cooked with peppers, pineapple, onions, carrots, our chef's homemade sweet and sour sauce)

3. Duck with Thai Red Curry (S) (GF)

(Duck breast coked with bamboo shoots, peppers , aubergine , chilli , beans, & sweet basil in coconut milk)

4. Oriental Spiced Pork Belly

(Home style braise tender pork belly with oriental spices, bedded with salad & garnished with spring onions)

5. Teriyaki Beef

(Stir fried beef with ginger, onions, specials Teriyaki sauce & sprinkle with sesame , garnished with spring onions)

6. BBQ Pork with Fresh Chilli Sauce (SS)

(Stir fried with chilli, onions, peppers, mushrooms , carrots , & sweet basil)

7. King Prawns Panang Curry (SS) (GF)

(Thai spicy curry cooked with coconut milk with fine beans, lime leaves , peas, peppers, chilli & garnished with kaffir leaves)

8. Chicken with Green Curry (SS) (GF)

(cooked with coconut milk with an aromatic selection of Thai herbs , green peppers , bamboo shoots , aubergine , & sweet basil)

9. Chicken With Massaman Curry (N) (GF)

(Cooked with coconut milk with potatoes , carrots & cashew nuts)

10. Steamed Seabass Fillet with ginger & Spring Onions (Extra £ 3.00)

11. Sizzling Fillet Steak with Cantonese Sauce (N)(Extra £3.50)

12. Bean Curd with Chinese Curry (S)(V)

All Served With Egg Fried Rice Or Boiled Rice

(S) - Spicy (N)- Nuts (v) - Vegetarian (GF)= Gluten Free

**** Booking policy: A deposit of £10 per person is required when booking.**

Your reservation will not be confirmed until the deposit has been received.

* Cancellations must be received of 4 Days before to the time of the booking or any deposit will be retained .

* Should your party number s decrease , we required 24 hours notice otherwise the deposit will e retained for the numbers of people who do to turn at the arranged time

****Allergies:** All dishes are prepared in a kitchen where products containing nuts and other allergens are handled and prepared. This means that while we take the utmost of care when preparing food, we may not be able to guarantee our food will not contain traces of a specific allergen.

****Please be sure to inform our staff of any allergies you may have.**

**New Year's Eve
The Zen Late Evening Gourmet Banquet**

£55.90 per person

(Glass Of Prosecco welcome 2022 before countdown)

****Soup Choices****

"Drunken" Chicken Soup

(A winter warmer soup slow cooked with chicken ,ginger, black fungus,,brandy & Chinese wine))

Chicken and Sweetcorn Soup

****Entrée Platter****

Chicken Skewer Satay Sauce (N) (GF)

Vegetable Spring Roll (V)

Curry Samosa (V) (S)

" Wealthy Bag "

(Filled with minced , seafood stick & sweetcorn)

****Aromatic Crispy Duck****

(Served with Hoi Sin sauce, leeks, cucumber and pancakes)

****Main Course Choices****

1.. Sweet & Sour Chicken

2. Shredded Crispy Beef with Hot & Spicy Sauce (SS) (N)

3. Malaysian Sambal Prawns (SS)

(Malaysian famous spicy paste with a combination of sweet, spicy , salty taste, made with shrimp paste stir fried with onions & fine beans).

4.Sizzling Fillet Steak with Cantonese Sauce (N)

5. Steamed Sea Bass with Ginger & Spring Onions

6. Chicken With Thai Massaman Curry (N) (GF)

(cooked in coconut milk with potatoes, carrots & cashew nuts)

7 . Special Green Curry (SS). (GF)

(Mixed prawns , beef , chicken ,& BBQ pork cooked in coconut milk with an aromatic selection of Thai herbs , green peppers , broccoli, bamboo shoots, aubergine & sweet basil)

8. Duck with Thai Red curry (SS) (GF)

(Duck breast cooked with bamboo shoots,peppers,aubergine , chilli ,beans, & sweet basil in coconut milk)

9. BBQ Pork with Thai Fresh Chilli Sauce (SS)

(Stir fried with chilli , mushrooms , onions, peppers , carrots & sweet basil)

10. Oriental Spiced Pork Belly

(Home style braised tender pork belly with Oriental spices, bedded with salad & garnished with spring onions)

11. Teriyaki Beef

(Stir fried beef with ginger , onions , special teriyaki sauce & sprinkle with sesame & garnished with green Vegetables)

12. Bean Curd With Chinese Curry (S) (V)

(cooked with onions & peas)

All Served with Egg Fried Rice or Boiled Rice

S= Spicy N= Nuts V= Vegetarian GF= Gluten Free

**** Dessert Choice**

Honeycomb Nuggets Cheesecake (N)

Or

Mango Sorbet

**** Please Pre Order Your Meals Up to 4 Days Before New Year's Eve ****

Pre orders can be sent by email to bookings@thezenrestaurant.co.uk or Text to 07789818852

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