



Henighans
THAI
KITCHEN

Christmas Menu
Three Courses for £18.95

Starter

Chicken Tom Yam (Hot and Sour Soup)

Spicy Thai soup, made with fresh herbs, lime leaves, lemongrass, tomatoes and chilli oil

Crispy Pork Toasties

Seasoned mince pork, on a crispy bread base, sprinkled with sesame seeds and coriander with sweet chilli dip

Duck and Orange Paté

Duck liver Paté, served with a crispy mix leaf salad and slices of toast

Pork Spring Rolls

Seasoned mince pork, glass noodles and mixed vegetables, wrapped in a crispy spring roll pastry, with sweet chilli dip

Spicy Vegetable Samosas

Crispy samosa parcels, packed with Spicy mixed vegetables served with salad and sweet chilli dip

Main Course

Chicken Green Curry with Rice

A classic dish and very popular, Thai green curry, with coconut milk, mixed vegetables and aubergine

Mixed Seafood Pad Khing with Rice

Stir-fried dish, bursting with aromatic flavours with a discrete mild kick from the fresh ginger

Lamb Masaman Curry with Rice

Tender pieces of lamb in a mild thick Paneng style curry. With potatoes, carrots, onions and ground peanuts

Traditional Turkey Christmas Dinner

With all the trimmings and plenty of gravy to go around!

Beef in Oyster Sauce with Rice

Tender strips of beef, stir fried in oyster sauce with garlic and mushrooms

Dessert

Hot mince pies with ice cream

Mini Christmas pudding with cinnamon brandy sauce

Chocolate Fudge Cake with ice cream or Cream

