

New Year'S Eve

3 Course Early Sitting Set Meal (Vegetarian option available)

£30.90 per person (Minimum 2 people) (Last order for this menu is 6.30pm and we respectfully require your table return back by 8.25pm)

****Soup Choices****

Chicken & Sweet Corn Soup (GF)

Chicken Tom Yum Soup (S)(GF)

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

****Entrée Platter****

Vegetarian Spring Roll (V) , Chicken Skewer Satay Sauce (N) ,
Crispy Duck Wan Tun (shredded duck ,carrots , cabbage & vegetables)

****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 with our chef's homemade sweet and sour sauce)

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

(bamboo shoots, peppers , aubergine , chilli , beans, & sweet basil in coconut milk)

4.Special Black Bean Sauce

(Mixed prawns , beef , chicken & BBQ pork cooked with onions, peppers & carrots)

5.Teriyaki Beef

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

6. Chicken Panang Curry (SS) (GF)

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

7. Beef with Green Curry (SS) (GF)

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

8 King Prawns With Massaman Curry (N) (GF)

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

9. Steamed Seabass Fillet with Ginger & Spring Onions (supplement £ 3.80)

10. Sizzling Fillet Steak with Mushrooms & Garlic Sauce (supplement £4.90)

11. Vegetables & Mushrooms with Chinese Curry (S)(V)

All Served With Egg Fried Rice Or Boiled Rice

**** Any variation will necessitate extra charge of the meal . Minimum charge from £1.00**

(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 numbers decrease , we required 24 hours notice otherwise the deposit will e retained for the numbers of people who do not turn up 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
£65.90 per person

(Glass Of Prosecco welcome 2024 before countdown)

****Soup Choices****

Chicken Tom yum Soup (S)GF)

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

Chicken and Sweetcorn Soup (GF)

****Entrée Platter****

Vegetarian Spring Roll (V) , Chicken Skewer Satay Sauce (N) , Golden Silk Prawn (deep fried prawn wrapped with thin fine noodles)

****Aromatic Crispy Duck***

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

****Main Course Choices****

1. Sweet & Sour Chicken (in light batter)

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

3. Special Black Bean Sauce .

(mixed king prawns , beef , chicken & BBQ pork cooked with carrots, green peppers & onions)

4. Sizzling Fillet Steak with Mushrooms & Garlic Sauce

5. Steamed Sea Bass Fillet with Ginger & Spring Onions

6. King Prawns With Thai Massaman Curry (N) (GF)

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

7 . Beef with Green Curry (SS). (GF)

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

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

(with bamboo shoots, peppers, aubergine , chilli , beans, & sweet basil in coconut milk

9 . Oriental Spiced Pork Belly

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

10 . Teriyaki Beef

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

11 . Mixed Vegetables & Mushrooms 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**

Cherries Jubilee

(flamed in liqueur with ice cream)

Banana Fritter with Ice cream

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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