



Zen

*Christmas & New Year
at The Zen Restaurant*

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3 COURSE CHRISTMAS MENU

For a minimum of 2 people £27.50 per person

AVAILABLE 1ST - 24TH DECEMBER (VEGETARIAN OPTION AVAILABLE)

(Note. 3 Course set menu will be replaced by the Christmas menu between 1st - 24th December)

CHRISTMAS PLATTER

VEGETARIAN SPRING ROLL (V)

CHICKEN SKEWER WITH SATAY SAUCE (GF) (N)

CRISPY DUCK WAN TUN (filled with shredded duck, carrots, cabbage and vegetables)

SESAME PRAWN ON TOAST

AROMATIC CRISPY DUCK Optional Extra: 1/4 = £14 or 1/2 = £27

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

MAIN COURSE CHOICE

1. SWEET & SOUR CHICKEN IN A LIGHT BATTER (with pineapple, carrots, onions & green peppers)
2. SHREDDED CRISPY BEEF IN HOT & SPICY SAUCE (N) (S) (with onions, green peppers, carrots and chilli)
3. SPECIAL PANANG CURRY (SS) (GF) (mixed prawns, beef, chicken, BBQ pork cooked with Thai spicy curry consisting of thick red curry, kaffir lime leaves and coconut milk with peppers, fine bean, chilli & peas)
4. KING PRAWNS THAI GREEN CURRY (SS) (GF) (cooked with coconut milk with an aromatic selection of Thai herbs, green peppers, broccoli, bamboo shoots, aubergine & sweet basil)
5. CHICKEN THAI MASSAMAN CURRY (N) (GF) (Thai curry cooked in coconut milk with potatoes, carrots, onions and cashew nuts. Has a mild smooth taste)
6. BBQ PORK WITH THAI FRESH CHILLI SAUCE (SS) (Stir fried with chilli, mushrooms, onions, peppers, carrots & sweet basil)
7. SIZZLING SLICED FILLET STEAK WITH CANTONESE SAUCE (N) (£5.20 supplement)
(cooked with peas & onions)
8. SPECIAL STEAMED SEA BASS (£3.80 supplement) (Steamed Sea Bass fillet with bean sauce and chilli, onions, ginger & garnished with fried shallot. One of the Malaysian popular Chinese dishes)
9. TERIYAKI BEEF (stir fried with ginger, onions with chef special Teriyaki sauce, sprinkle with sesame and garnished with green vegetables)
10. MALAYSIAN SAMBAL CHICKEN (SS) (Malaysia famous spicy paste with combination of sweet and spicy and salty taste made with shrimp paste and stir fried with onions and fine beans)
11. BEAN CURD WITH BLACK BEAN SAUCE (V) (cooked with peppers, onions and carrots)

DESSERT CHOICE

1. BANANA FRITTER WITH ICE CREAM
2. BAILEY LIQUER WITH ICE CREAM
3. LEMON SORBET
4. LYCHEE (sweet & juicy flavour, slightly floral and acidic notes)
5. CLASSIC CHRISTMAS PUDDING WITH BRANDY SAUCE

Any variation will necessitate extra charge of the meal. Minimum charge from £1.00 (GF) = Gluten Free (S) = Spicy (SS) = Very Spicy (N) = Nut (V) = Suitable for Vegetarian
All dishes are prepared in our 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 that 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 CELEBRATION

Tuesday 31st December 2024

EARLY SITTING: 3 Course Dinner £32.90 per person (Available between 5:00 - 6:30pm)

Note: The early sitting ends at 8:20pm and we kindly ask that your table is vacated by this time.

LATE SITTING: 4 Course Gourmet Dinner £66.90 per person (includes a glass of Prosecco)
(From 8:30pm till Late) Live Entertainment From 09:30pm

Please note. Early sitting is 3 course and late sitting is 4 course. Timeslots cannot be changed.

CHRISTMAS & NEW YEAR OPENING HOURS

Monday 23rd December - OPEN

Christmas Day 25th - CLOSED

Boxing Day 26th - OPEN

Monday 30th - OPEN

1st New Year's Day - CLOSED

CHRISTMAS BOOKINGS POLICY

- For reservation of 6 people or more, we require a deposit of £5.00 per person at the time of reservation. Your reservation will not be confirmed until the deposit has been received. Deposits will be deducted from the final bill.
- Cancellations must be received a minimum of 48 hours to the time of the booking or any deposits paid will be retained.
- Should your party numbers decrease, we require 24 hours notice otherwise the deposits will be retained for the number of people who do not turn up at the arranged time.

NEW YEAR'S EVE BOOKINGS POLICY

In order to make a reservation for New Year's Eve:-

- A £10.00 deposit per person is required at the time of booking for the early sitting and a £20.00 deposit per person for the late sitting. Your reservation will not be confirmed until the deposit has been received. Deposits will be deducted from the final bill.
- Cancellations must be received a minimum of 4 days to the time of the booking or any deposits paid will be retained.
- Should your party numbers decrease we require 24 hours notice otherwise the deposits will be retained for the number of people who do not turn up at the arranged time.

THE ZEN RESTAURANT 32-34 Wood St. Lytham St Annes. FY8 1QR

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