NEW YEAR'S EVE 2025

3 COURSE EARLY SITTING SET MENU

(Vegetarian Option Available)

£34.90 PER PERSON (MINIMUM 2 PEOPLE)

(Available from 4.00pm & last order for this menu is 6.30pm and we respectfully require your table return back by 8.20pm)

SOUP CHOICE

Chicken & Sweet Corn Soup



Chicken Tom Yum Soup 🥒 🍥

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

ENTRÉE PLATTER

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



MAIN COURSE CHOICE

Crispy Beef with Hot & Spicy Sauce & 4

Cooked with chilli, onions, carrots & peppers

Sweet & Sour Chicken

In light batter cooked with peppers, pineapple, onions, carrots with our chef's homemade sweet and sour sauce

Special Chinese Curry 🕖

Mixed prawns, beef, chicken ≥ BBQ pork cooked with coconut milk, peas & onions

Pork with Mixed Vegetables

Stir fried pork loin with Chinese leaves, carrots, beansprouts, mushrooms, baby corn & seasonal green

Teriyaki Beef

Stir fried beef with ginger, onions with chef specials Teriyaki sauce & sprinkled with sesame and garnished with green vegetables

Chicken with Panang Curry 20 (**)

Thai spicy curry consisting of thick red curry cooked with coconut milk, kaffir lime leaves, peppers, fine bean, chilli & peas

King Prawns with Green Curry クク(*)

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

Beef with Massaman Curry



Cooked with coconut milk with potatoes, onions, carrots & cashew nuts

Thai Style Pineapple Chicken 🗷 🗞

Deep fried chicken ball in light batter cooked with pineapple, peppers, onions, carrots, Thai chilli and sprinkle with crushed peanuts

Steamed Seabass Fillet with Ginger and Spring Onions (supplement £3.80)

Steamed with ginger, spring onions, onions, special soy sauce and garnished with coriander

Sizzling Fillet Steak with Black Bean Sauce (supplement £5.80)

Cooked with carrots, onions & peppers

Bean Curd with Satay Sauce 💝 🗞

Cooked with onions & green peppers

ALL MAIN COURSES SERVED WITH EGG FRIED RICE OR BOILED RICE ANY VARIATION WILL NECESSITATE EXTRA CHARGE OF THE MEAL, MINIMUM CHARGE FROM £1.00

THE NEW YEAR EVE MENU IS THE ONLY MENU AVAILABLE. OUR LA CARTE MENU IS NOT AVAILABLE

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 a minimum of 7 days to the time of the booking or any deposits paid will be retained. Should your party numbers decrease, we require 48 hours notice otherwise the deposit will be retained for the number of people who do not turn up at the arrange time.

Allergies: All dishes are prepared in our kitchen where products containing nuts and other allergens are handled and prepared. This means that while we take 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 2025

4 Course Zen Late Evening Gourmet Banquet (From 8.30pm)

(Vegetarian Option Available)

£70.00 PER PERSON (MINIMUM 2 PEOPLE)

(complementary glass of Prosecco or non-alcoholic alternative) (Live Entertainment from 9.30pm)



Chicken Tom Yum Soup 🕖 🛞

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

Chicken and Sweetcorn Soup



Vegetable Spring Roll 🦃, Chicken Skewer Satay Sauce 🦫, Tempura Prawn, **Thai Spare Rib** (marinated with Thai herbs, topped with garlic and ginger sauce)

Aromatic Crispy Duck

Served with Hoi Sin sauce, leeks, cucumber and pancakes



Sweet & Sour Chicken

In light batter cooked with peppers, pineapple, onions & carrots

Shredded Crispy Beef with Hot & Spicy Sauce 🔌 🗸

Cooked with chilli, onions, carrots & peppers

Special Chinese Curry

Mixed king prawns, beef, chicken & BBQ pork cooked with coconut milk, onions & peas

Teriyaki Fillet Steak

Stir fried with ginger, onions with Chef special Teriyaki sauce and sprinkled with sesame and garnished with green vegetables

Steamed Sea Bass Fillet with Ginger and Spring Onions

Steamed with ginger, spring onions, special soy sauce onions and garnished with coriander

Pork with Mixed Vegetables

Stir fried pork loin with Chinese leaves, carrots, beansprouts, mushrooms, baby corn & seasonal green

King Prawns Thai Massaman Curry

Cooked in coconut milk with potatoes, carrots, onions & cashew nuts



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

Chicken with Thai Panang Curry 2016

Thai spicy curry consisting of thick red curry cooked with coconut milk, kaffir lime leaves, peppers, fine bean, chilli & peas

Thai Style Pineapple Chicken 💋 🗞

Deep fried chicken ball in light batter cooked with pineapple, peppers, onions, carrots, Thai chilli and sprinkled with crushed peanuts

Bean Curd with Satay Sauce 💝 🗞

Cooked with onions & green peppers

ALL MAIN COURSES SERVED WITH EGG FRIED RICE OR BOILED RICE

© Contain Nuts Spicy

Gluten Free

Wegatarian

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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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