

New Year's Eve 2026

3-COURSE CELEBRATION DINNER (EARLY SITTING)

(Vegetarian option available)

£34.95 PER PERSON (MINIMUM 2 PEOPLE)

Available from 4.00pm & last order for this menu is 5:30pm and we kindly ask that your table is returned by 7:40pm

Choice of Soup

Chicken & Sweet Corn Soup 

Chicken Tom Yum Soup  

A classic Thai spicy and sour soup with chicken, mushrooms, tomatoes, onions, lemongrass, chilli, lime, and fragrant herbs

Entrée Appetiser Platter

Vegetarian Spring Roll , **Chicken Skewer Satay Sauce**  , **Curry Samosa** 

Crispy Duck Wan Tun

Crispy dumpling filled with shredded duck, carrots, black fungus, and bamboo shoots

Choice of Main Course

Crispy Beef  
with Hot and Spicy Sauce

Crispy shredded beef in a rich, hot and spicy sauce with onions, peppers, carrots, and chilli

Sweet & Sour Chicken

Lightly battered chicken with onions, carrots, green peppers, & pineapple in a classic sweet and tangy sauce

Beef in Black Bean Sauce

Tender beef stir-fried with green peppers, onions, carrots in a savoury black bean sauce

Salt & Pepper Chicken 

Lightly battered chicken pieces, deep-fried and wok-tossed with fresh chilli, leeks and onions in a fragrant salt & pepper seasoning

Teriyaki Beef

Tender beef stir-fried with fresh ginger & onions in a rich teriyaki glaze, garnished with sesame seeds and served with seasonal green

Sizzling Fillet Steak with Mushrooms & Garlic Sauce (+ supplement £5.80)

Tender 32-day aged fillet steak, wok-fried with onion, and mushrooms in aromatic garlic sauce, served on sizzling platter

Chicken in Thai Panang Curry  

A classic spicy Thai curry with thick red curry paste, coconut milk, kaffir lime leaves, green beans, chilli, peas, and peppers

Beef in Thai Green Curry  

A fragrant Thai green curry with coconut milk, green peppers, broccoli, bamboo shoots, aubergine, and sweet basil

King Prawns Massaman Curry  

A mild and aromatic curry slowly simmered in coconut milk with potatoes, onions, carrots, and cashew nuts, offering a smooth, and slightly sweet flavour

Bean Curd (Tofu) in Thai Red Curry  

Golden-fried tofu with coconut milk, peppers, bamboo shoots, aubergine, green beans, and a fragrant sweet basil

ALL MAIN ARE SERVED WITH EGG FRIED RICE OR BOILED RICE

ANY MODIFICATIONS TO MENU ITEMS WILL BE SUBJECT TO AN ADDITIONAL CHARGED STARTING FROM £1.00

 **SLIGHTLY SPICY**  **MORE SPICY**  **VEGAN**  **VEGETARIAN**  **NUTS**  **GLUTEN FREE**

3-Course Celebration Menu will be available. Our A La Carte Menu will NOT be available.

To Ensure The Best Service. We Kindly Ask All Guests To Pre-Order Their Meals At Least 4 Days Before New Year's Eve .

Pre-orders can be sent by **Email: bookings@thezenrestaurant.co.uk** or **Text: 07789818852**

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 7 Days before your booking. Deposit are non refundable for cancellation made within 7 Days of the reservation, if your party decreases, please provide at least 48 hours' notice. Deposit will be retained for any guests who do not attend the required notice.

All Dishes are prepared in an environment where nuts and others allergen are handled. Despite our strict procedures, we cannot guarantee that any item is entirely free from allergies traces.

**** PLEASE INFORM A MEMBER OF OUR STAFF OF ANY ALLERGIES OR DIETARY ****