New Year's Eve 2026

5-COURSE SIGNATURE CELEBRATION
(Vegetarian option available)

£57.95 PER PERSON (MINIMUM 2 PEOPLE)
From 7:45pm (Live Entertainment from 8:30pm)

Choice of Soup

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

Chicken & Sweet Corn Soup

New Year's Eve Gourmet Platter

Vegetarian Spring Roll (V), Chicken Skewer Satay Sauce, Tempura Prawn, Thai Spare Rib

Aromatic Crispy Duck

Served with pancakes, fresh leeks, cucumber and hoisin sauce

Main Course Selection

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

Shredded Crispy Beef in Hot & Spicy Sauce
Crispy shredded beef tossed in bold, spicy sauce with onions, green peppers, carrots, and chilli

Special Black Bean Sauce
Combination of king prawns, chicken, beef and BBQ pork stir-fried with onions, green peppers, carrots in a savoury black bean sauce

Sizzling Fillet Steak with Mushrooms & Garlic Sauce
Tender 32-day aged fillet steak, wok-fried mushrooms & onions in aromatic garlic sauce, served on a sizzling platter.

Seafood with Seasonal Greens
A combination of king prawns, squid, mussels, scallops stir-fried with fresh seasonal vegetables in a rich oyster sauce

NEW & MUST TRY !

Sichuan Spiced Poached Chicken
Silky poached chicken served over bean sprouts and onions, dressed in fragrant Sichuan chilli oil, garlic, sesame oil and aromatic spices, finished with spring onions and fresh coriander

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

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

King Prawns in Green Curry
A fragrant curry with coconut milk, green poppers, broccoli, bamboo shoots, aubergine & sweet basil

Beef in Thai Panang Curry
A classic spicy curry with thick red curry paste, coconut milk, kaffir lime leaves, green beans, peppers, chilli & peas

Mock Char Siu (" BBQ Pork") in Chinese Curry
Plant base " BBQ pork" made from wheat gluten in Chinese-style curry with onions, peas, and coconut milk

Choice of Dessert

Banana Fritter with Ice Cream

Lemon Sorbet

Lychees
Succulent tropical lychees with a delicate floral aroma and naturally sweet flavour

ALL MAIN ARE SERVED WITH EGG FRIED RICE OR BOILED RICE

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

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

** 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***

A deposit of £20.00 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 size 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 other allergens are handled. Despite our strict procedures, we cannot guarantee that any item is entirely free from allergen traces.
**PLEASE INFORM A MEMBER OF OUR STAFF OF ANY ALLERGIES OR DIETARY **