# 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 *(+ supplement £ 3.80)***
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 **