



THAI RESTAURANT NIGHT

The Restaurant

Wednesday 24th April | 6:30pm arrival, 7pm start

£22.95 per person

STARTERS

CHICKEN SATAY

With a peanut dipping sauce

SHRIMP AND CASHEW

WONTON CUPS

COCONUT AND BUTTERNUT SQUASH SOUP (V)

MAIN COURSES

THAI STYLE PORK RIBS

With a sticky ginger sauce

PANFRIED CHICKEN

COATED IN COCONUT

Served with a thai green curry

SLOW COOKED LAMB

MASSAMAN CURRY

PANANG KING PRAWN AND

LEMONGRASS CURRY

MIXED VEGETABLE STIR FRY WITH RICE NOODLES IN PLUM SAUCE (V)

All served with sticky jasmine rice, fried rice noodles and bean sprout in a soya sauce, spring rolls and prawn crackers

DESSERTS

GLUAY KAG

*Banana fritters served with
pineapple ice cream*

PASSIONFRUIT CHEESECAKE

With coconut and lime cream

Booking is essential- To pre-book a table please contact The Orangery or phone
01325 331444

A £5pp non-refundable deposit is required at the time of booking
Please notify your server of any food allergies, intolerances or other dietary
requirements before placing your order.