

JINGLE BELL SET

with a complimentary glass of prosecco (125ml)

3-COURSE FOR £36

Price per person, minimum 2 people

🌿 FIRST COURSE 🌿

Aromatic Duck (for 2 people) [G,Se,S]

Stewed, roasted then deep fried aromatic duck in traditional herbs.
Served with steamed pancakes, cucumber, spring onions, and hoisin sauce.

🌿 SECOND COURSE 🌿

North Pole Squids [G,E,Mo*] 🌶️

Mansion House's signature: crispy battered squid sprinkled with salt and pepper.
Garnished with chopped spring onion and red and green long chillies.

🌿 MAIN COURSE 🌿

Please choose one dish per person from the following

Tamarind Duck [G,F,S,*]

Roasted duck with cinnamon, star anise, coriander root, black pepper and soya sauce.
Topped with home-made tamarind sauce. Served with crispy seaweed.

Weeping Tiger [G,F,Mo,S,*] 🌶️

Succulent chargrilled marinated sirloin of beef.
Served with salted lime and chilli dipping and roasted ground rice sprinkles.

Prawn Green Curry [C,F,*] 🌶️🌶️

King prawns in home-made green curry paste, cooked in coconut milk
with lime leaves, aubergines, bamboo shoots and basil leaves.

Prawns Love Scallops [G,C,Mo,S,*]

King prawns and scallops jumbled together
in chef's special stir fry sauce with asparagus.

SERVE WITH

Pak Choi with Chef's Special Sauce [G,S]

Thai Square Noodles [G,E,Mo,Se,S,*]

House special egg noodles with bean sprouts, spring onion,
soya and oyster sauce, topped with sesame seeds.

Steamed Thai Jasmine Rice

Vegetarian options available upon request

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs
[Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame seeds [S] Soya [SD] Sulphur dioxide [*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.

MISTLETOE SET

with a complimentary glass of prosecco (125ml)

4-COURSES FOR £42

Price per person, minimum 2 people

🌿 FIRST COURSE 🌿

Nutcracker the Platter

Including **Royal Basket** [G,M,*]; **Chicken Satay** [C,P,*]; **Vegetable Spring Rolls** [G,Se,S];
Salt and Pepper Squid [G,E,Mo,*] 🌶️; and **Thai Dumplings** [G,C,E,Se,S,*]

🌿 SECOND COURSE 🌿

Twinkle Scallops [M,Mo]

Seared scallops with butter sauce, mixed with garlic, pepper and corianders.

🌿 MAIN COURSE 🌿

Please choose one dish per person from the following

Santa Duck [G,Mo,S,*]

Tender stewed, roasted duck breast in cinnamon, star anise, coriander root, black pepper and soya sauce.
Topped with light gravy, served with steamed cabbage.

Merry Massaman Beef [C]

Slow-cooked topside of beef in rich Massaman curry paste
with coconut milk, carrots, onions and potatoes.

Prawns in Wonderland [G,C,Mo,S,*]

Crispy battered jumbo prawns, topped with pungent garlic sauce,
bell pepper, onion and mushrooms.

Holly Homok Sea Bass [G,C,E,F,*] 🌶️🌶️

Sea bass fillet lightly battered, cooked in special panang curry sauce and coconut milk
with basil leaves, shredded wild galangal, bell pepper, lime leaves and steamed Chinese leaves.

SERVE WITH

Stir Fried Babycorns, Sugar Snaps and Mushrooms [G,S]

Thai Square Noodles [G,E,Mo,Se,S,*]

House special egg noodles with bean sprouts, spring onion,
soya and oyster sauce, topped with sesame seeds.

Steamed Thai Jasmine Rice

🌿 DESSERT 🌿

Snowy Banana Frosty [G,M,*]

Thai-style banana fritters served with vanilla ice cream and coconut sprinkles.

Vegetarian options available upon request

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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