## GOLD SET MENU

WITH SOUP £35 PER PERSON WITHOUT SOUP £31 PER PERSON MINIMUM 2 PEOPLE

## STARTER

Thai Square Mixed Starters (for 2 people) [G,C,E,M,P,Se,S, *]
A selection of starters including: Chicken Satay; Thai Dumplings; Butterfly Prawns; Vegetable Spring Rolls; and Corn Cakes.

SOUP
Spicy Chicken Soup (Tom Yum Gai) [C,F,*] D)
In lemongrass broth with lime leaves, galangal, oyster mushrooms and fresh chillies.

## MAIN COURSE <br> Please select one dish per person from the following

Prawn Red Curry [C,F,*]
Cooked in coconut milk with lime leaves, aubergines, bamboo shoots and basil leaves.
Chilli Lamb [G,C,Mo,S,*] $)$
Stir fried with red curry paste, garlic, chillies, aubergines, Thai herbs and dash of whisky.
Duck with Cashew Nuts [G,Mo,N,Se,S, ${ }^{*}$ ]
Tossed in oyster sauce, with carrot, bell pepper, onion, spring oniong and roast chillies.
Prawns Love Scallops [G,C,Mo,S,*] (extra $£ 2.00$ )
King prawns paired with scallops sautéed with asparagus in chef's special sauce.
Weeping Tiger [G,F,Mo,S,*] (extra £2.00)
Chargrilled marinated sirloin of beef, served with spicy Thai herb sauce.

## SERVED WITH

Mixed Vegetables with Garlic 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 option available upon request

Medium Hot 0 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.

