

ASIAN NIGHT

7TH NOVEMBER
7.30PM

£29.95 per person

Join us on a culinary journey throughout Asia, each course will be served “tapas” style with a selection of each dish.

◆ TO START

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| China | “Chūn juǎn” Pork & broccoli spring rolls |
| Nepal | “Pyajji” Potato & vegetable pakoras |
| Japan | “Sashimi” Smoked salmon sashimi with dill |

◆ MAIN COURSE

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| China | “Baozi” Bao buns stuffed with confit duck, plum sauce & chinese cabbage |
| Nepal | “Bhaini Ko Masu” Slow braised buffalo brisket curry with naan bread |
| Japan | “Kuruma Ebi” Pan-fried whole tiger prawns with daikon & ginger |
| Thailand | “Som Tam” Papaya salad with green beans, peanuts, chilli & tomato (VG, NFO) |
| Malaysia | “Nasi Goreng Kampung” Aromatic & savoury fried rice with vegetables. |

◆ FOR DESSERT

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| China | “Zha Xiang Jiao” Banana fritters with toffee sauce |
| India | “Gulabjam” a classic Indian sweet made with milk, sugar, rose water & cardamom. Covered with syrup |
| Japan | “Mochi” Frozen fruit filled rice cakes. |