

Bwydlen Parti Nadolig 2009 - Christmas Party Menu 2009

Thai Prawn & Black Pepper Crackers

Cwrs Cyntaf - Starters

- **Vegetable and mushroom spring rolls** - served with sweet chilli sauce (v)
- **Crispy wontons** - made with vegetables, water chestnuts and spring onion and sesame seeds served with sweet chilli sauce (v)
- **Crispy duck spring rolls** - served with sweet chilli sauce
- **Honey and garlic spare ribs**
- **Seafood fishcakes** - served with a cucumber, peanut and sweet chilli salsa
- **Chicken satay** - chicken breast marinated in cumin, ground coriander, turmeric and lemongrass served with peanut sauce
- **Bangkok pepper** - half a roasted red pepper stuffed with mince pork jasmine rice, chill and coriander served with a sauce originating from Bangkok called "Lun" made with yellow beans, lemongrass, coconut milk and chilli

Cwrs Cawl - Soup course

- **Tom yum soup** a traditional Thai broth of lemongrass, ginger, lime, chilli with prawns, chicken or vegetables (v)
- **Mushroom, ginger and vegetable and yellow bean noodle soup** (v)

Prif Cwrs - Main course

- **Lamb Massaman** – Welsh lamb shank gently braised in a rich cumin, cinnamon, star anise curry sauce with peanuts and sweet potatoes. (Mild to medium)
- **Slow roasted crispy pork belly** – served with a sweet chilli, garlic and coriander sauce, wok fried vegetables and crackling
- **Thai green curry** – Thailand's famous curry made with lemongrass, lime leaves, green chilli paste and coconut milk. Garnished with Thai sweet basil and red chilli. Available with chicken or vegetables (Medium hot) (v)
- **Pad briaw waan** – Thai sweet and sour wok-fried dish with pineapple and pepper. With king prawns or chicken or vegetables. (v)

The above dishes will be served with your choice of steamed jasmine rice or soft egg noodles

- **Sukiyaki noodles** – Thailand's favourite Japanese style wok fried noodles dish red bean chilli and garlic sauce wok-fried with soft egg noodles and vegetables. Available with king prawns, chicken or vegetables. (Medium) (v)
- **Salmon and prawn Laksa** – pan fried salmon fillet and king prawns served with egg noodles in a light coconut milk, ginger lime leaf and chilli sauce. (Mild to medium)
- **Sirloin steak** – 8oz, garlic marinated Welsh Black sirloin char grilled to your liking and served with a chilli, garlic & sweet basil sauce, mixed vegetables and crispy sweet potato and coriander chips.

Melysfwyd - Pudding

- Homemade sticky caramel and chocolate sponge cake served warm with fresh cream or ice cream
- Homemade lemongrass and ginger crème brule served with biscotti
- Champagne Thai fruit Jelly served with cream or ice cream and biscotti
- Mango sorbet, Vanilla, chocolate or clotted cream and honeycomb and ice cream

2 course - £20
3 course- £25.95
4 course £29.50

Available for parties of 4 or more. Bookings are essential and food needs to be pre-ordered with a £10 deposit pp at least 5 days before the party. Available from November 22nd until December 22nd 2009 excluding Saturdays. If there is a specific dish that is not shown on this menu then please let us know and we will try and accommodate your requirements