



THE
BEACON



CHRISTMAS 2018
DINE & SHARE MENU

* AMUSE BOUCHE *
LEMON SORBET

Contains: 12

* SELECTION OF STARTERS *
CHICKEN SATAY
DUCK SPRING ROLL
VEGETABLE SPRING ROLL
THAI FISH CAKE WITH FRIED EGG

Contains: 1,2,3,4,5,6,7,8,9,10,11,12,13,14

* FOLLOWED BY *
RED THAI VEGETABLE CURRY

Thai red chillies, lemongrass, galangal, curry paste, coconut milk, peppers and onions.

Contains: 6

GREEN THAI CHICKEN CURRY

Traditional green curry finished with coconut milk, bamboo shoots, lime leaves, lemongrass, aubergine, onions and fish sauce.

Contains: 2,4,6

PANANG NUEA

Thai beef curry with onion, peanuts, green beans, baby potatoes and bamboo shoots, finished with coconut milk.

Contains: 2,5,14

PHAD THAI

Chicken and prawn with tamarind, lime juice, fish sauce, chilli paste, spring onions and beansprouts with rice noodles, topped with roasted peanuts and fresh coriander.

Contains: 1,2,3,4,5,6

SEAFOOD MASSAMAN

Fragrant sea food yellow curry with lemongrass, turmeric, peanuts, coconut milk, kafir lime leaves and galangal.

Contains: 2,4,5,14

* DESSERT *
ASSIETTE OF DESSERTS

Contains: 1,2,3,4,5,6,7,8,9,10,11,12,13,14

INCLUDING TEA OR COFFEE AND FESTIVE MINCE PIE

Dishes cannot be substituted on this menu

ALLERGEN LIST We cannot guarantee completely allergen free meals. This is due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have intolerance or are allergic to a particular type of food.

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur dioxide & sulphites, 13. Lupin 14. Molluscs, GF - Gluten Free, V - Vegetarian,