2 courses - £35

3 courses - £39

Christmas at Mantra

Starters

Grilled King Prawns with Chilli and Garlic Dressing
Grilled king prawns, lime, garlic, chillies, fresh herbs & homemade Thai seafood dressing (Medium Hot)(NGCI)

Chicken Satay
Char-grilled chicken skewers & homemade creamy peanut sauce (N)(NGCI)

Homemade Vegetable Spring Rolls
Crispy spring rolls, mixed vegetables, vermicelli noodles & sweet plum sauce (V)

Thai Fish Cakes
Red curry, kaffir lime leaves & aromatic Thai spices (Medium Hot)(N)(NGCI)

Thai-Style Fried Squid
Crispy battered squid & tentacles, red & green peppers, spring onions & homemade sriracha mayo

Mains

Pan-Fried Sea Bass with Sweet Chilli and Garlic Sauce
Pan-fried sea bass fillet, garlic, chilli & homemade sweet and sour sauce (Medium Hot)(NGCI)

Tepo Curry Pork Belly
Slow-braised pork belly, coconut milk, Thai herbs & aromatic spices (Mild)(NGCI)

Lamb Shank in Panang Curry
Slow-cooked lamb shank, Panang curry, coconut milk, kaffir lime leaves & aromatic spices (Medium)(N)

Sizzling Garlic Butter King Prawns
Char-grilled king prawns, garlic butter, seasonal vegetables & homemade Thai seafood sauce (NGCI)

Roasted Duck in Thai Red Curry
Roasted duck, red curry, coconut milk, pineapple & cherry tomatoes (Medium Hot)(NGCI)(VO)

(All main courses are served with a choice of jasmine rice, egg-fried rice or Thai sticky rice.)

Desserts

Date & Banana Sticky Toffee Pudding
Coconut Panna Cotta (NGCI)
Mango Mousse

(V) Vegetarian | (VO) Vegetarian Option | (N) Contains Nuts |
(NGCI) No Gluten-Containing Ingredients (options available)