



patara
Christmas
SPECIALS

CHRISTMAS BANQUET

£ 45 per person
(for a minimum of two persons)

STARTERS

Duck spring rolls

Crispy five spiced shredded duck confit with cabbage and sweet corn, served with orange-plum sauce.

Chicken satay

Char-grilled curried chicken skewers, served with warm peanut sauce and lightly pickled vegetable.

Chor muang

Flower-like handcrafted caramelised chicken and peanut steamed dumpling, drizzled with coconut cream.

Lime and chilli scallops

Two portions of steamed king scallops tossed in a light lime and chilli dressing.

MAINS

Crab yellow curry

Turmeric crabmeat and betelnut leaves in yellow curry served with steamed traditional rice noodles.

Herbs lamb shank

Succulent slow-cooked lamb shank in herbs and seasoning with Thai spices.

Chicken with kaffir lime spices

Stir-fried chicken with red curry paste and kaffir lime leaves.

Prawn broccoli

Prawns wok-fried with broccoli in oyster sauce.

Khao hom mali

Steamed jasmine rice.

DESSERTS

White chocolate & raspberry torte

CHRISTMAS VEGETARIAN BANQUET

£ 40 per person
(for a minimum of two persons)

STARTERS

Vegetable spring rolls

Crisp vegetable spring rolls filled with glass noodles and mushrooms.

Kaffir corn fritters

Golden fried sweet corn cakes spiced with kaffir lime and paprika.

Fresh rice rolls

A thin dough filled with avocado, cucumber, coriander, carrot, mint, spring onion and basil.

Mango and mushroom salad

A salad of mushrooms, crisp julienned mango, roasted coconut, cashew nuts and crispy shallots.

MAINS

Vegetable yellow curry

Assorted vegetables and tofu in a vigorous southern Thai-style yellow curry served with traditional rice noodles.

Lemongrass tofu

Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chilli.

Aubergine black pepper

Grilled aubergine seasoning with salt & pepper.

Bok choy

With shiitake mushroom and oyster sauce.

Riceberry rice

Rice berry rice is rich in many antioxidants that help our immune system. Stay healthy.

DESSERTS

Lychee sorbet



Please inform the service staff of any allergies and special dietary requirements. Some dishes may contain traces of nut, gluten, dairy or other allergens. Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.