

Christmas

AT THE ELEPHANT INN

2 Courses £24.95 | 3 Courses £ 27.95

Starters

CHICKEN SATAY STICKS

4 chargrilled skewers, marinated with a sweet and savory Thai peanut dip

DUCK ROLLS

4 hand rolled spring rolls made with shredded duck and vegetables paired with a plum and chilli sauce

PRAWN TEMPURA

4 crispy freshly made prawn Tempura with Thai sweet chilli sauce

VEG SPRING ROLLS (V)

4 hand rolled spring rolls with vermicelli and mixed veg paired with a sweet chilli dip

VEG TEMPURA (V)

an assortment of vegetables in a light tempura batter accompanied with sweet chilli sauce.

Main Courses

ROAST DUCK

roasted duck topped with Thai style sauce served with stir-fried mixed vegetables and steamed rice

TURKEY PAD THAI

stir fried rice noodles served with turkey, egg, vegetables, authentic pad thai sauce, ground peanuts and lime

CHRISTMAS MASSAMAN

slow cooked beef massaman curry in coconut milk with potatoes, carrots topped with crispy shallots and steamed rice

PRAWN THAI GREEN CURRY

classic Thai dish, green curry paste is cooked with coconut milk, bamboo shoots, fine beans, peppers, courgette and basil leaves and steamed rice

ALL DISHES CAN BE MADE VEGAN
WITH TOFU/ VEG OPTION

Desserts

STICKY TOFFEE PUDDING

a moist, date-studded sponge cake, drenched in a rich toffee sauce served with vanilla ice cream

CHRISTMAS PUDDING

Traditional steamed pudding served with vanilla ice cream

SELECTION OF ICE CREAM'S

2 scoops of chocolate, vanilla or strawberry.