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FESTIVE MENU
3 COURSES / £40

ADD WELCOME GLASS OF PROSECCO / £45
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PRAWN CRACKERS / burnt chilli dipping sauce

STARTER

LOBSTER TAIL & KING PRAWN TOAST / burnt chilli jam

THAI FRIED CHICKEN (gf) / wasabi siracha caramel / sesame

BEEF CARPACCIO (gf)
teriyaki onions / shimeji mushroom / wasabi emulsion

GRILLED TEMPAAH TIKKA (ve/gf) / mint chutney / cucumber

MAIN

COAL ROASTED BABY CHICKEN SATAY
nasi goreng / spicy peanut sauce

GREEN CURRY OF MONKFISH TAIL & TIGER PRAWNS (gf)
charred courgette / roast aubergine

COCONUT SMOKED SHORTRIB OF BEEF MASSAMAN CURRY (gf)

ROASTED PEACH MASSAMAN CURRY (v/gf)
pak choi / new potatoes

24 HOUR SLOW ROASTED IBERICO PORK CHAR SUI
black garlic glaze / crackling / mustard dressing

VEGETABLE MANCHURIAN (v)
curried vegetable pakoras / peppers / soy & chilli

JASMINE RICE FOR THE TABLE

DESSERT

COCONUT & PEANUT CHOCOLATE DELICE
poached peaches / orange & chilli / chestnut cream (v/gf)

LIME LEAF & COCONUT CRÈME BRULEE
candied ginger / charred pineapple crumble / koko kanu sorbet

Add ½ bottle of wine - £12 per person

WE WOULD BE DELIGHTED TO ORGANISE BESPOKE DRINKS
PACKAGES FOR YOUR PARTY ON REQUEST

M A M A S A N
B A R / B R A S S E R I E

