**DESSERTS**

Please choose one of the following

**CHOCOLATE CRUNCHY**

*Thai Legend most popular dessert. Two tiers of layered of sponge, chocolate whipped cream and honey combe with splashed of liquor.*

**FRESH FRUIT SALAD**

*Mixed of seasonal yet refreshing fruits in Thai Legend special syrup.*

**GINGER CREAM**

*Layers of ginger nut biscuits and liquor whipped cream topped with grated ginger biscuits pieces.*

**RASPBERRY MERIGUE**

*A different take on the classic. Thai Legend raspberry meringue has a sponge based with whipped cream and topped with fresh raspberries.*

**SUMMER PUDDING**

*A citrus yet sweet and very berry desserts. Layers of breads soaked in homemade mixed summer berries sauce, topped with seasonal fruits.*

**ORANGES SLICES IN GRAND MARNIER**

*Fresh slices of oranges in homemade Grand Marnier sauce.*

*All served with or without single cream or with a scoop of vanilla ice – cream + £1.00.*

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**TEA / COFFEE**

***House Coffee | English Breakfast Tea | Jasmine Tea | Earl Grey Tea| Green Tea***

**(Any allergies please inform our staff members)**

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**£30.95 PER PERSON**

**(Minimum order for two)**



THAI LEGEND CHRISTMAS BANQUET 

**THAI LEGEND MIXED STARTERS**

*A selections of authentic Thai starters, served with variety of sauces*

 **OR**

**AROMATIC CRISPY DUCK**

*Served with pancakes, sliced cucumbers, spring onions and hoisin sauce.*

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**GAENG MASAMUN GAI**

*Chicken cooked with onion, potatoes, milk, Thai curry rich in spices but quite mild even sweetened.*

**PED PHAD KHING**

*Roasted duck stir fried with ginger, garlic, fresh chili sliced, spring onions, Chinese mushrooms, and celery.*

**GOONG PHAD NAMPRIK PAO**

*King prawns stir fried with chili paste, mixed peppers, mushrooms, and spring onion.*

**PHAD PAK NAMMUN HOY**

*Stir fried seasonal vegetables with* ***OR*** *without oyster sauce.*

Served with a choice between

**KHAO SUAY *OR* KHAO PHAD KHAI**

*Thai steamed jasmine rice OR Thai fried rice with egg and fresh herbs.*

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