



mango tree

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**HAPPY  
NEW YEAR**

**20  
23**

**LIVE DJ FROM 19:30**

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**31 DEC**

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3 COURSE MEAL WITH A  
COMPLIMENTARY GLASS OF  
CHAMPAGNE ON ARRIVAL

Please email [info@mangotree.org.uk](mailto:info@mangotree.org.uk) to book today!

[WWW.MANGOTREE.ORG.UK](http://WWW.MANGOTREE.ORG.UK)

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# NEW YEARS EVE

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Saturday 31st December 2022  
Sharing set menu for 2 or more guests

Early bird: £59 per person from 12-3pm & 6-8pm\*  
Dinner & countdown: £69 per person from 8pm

## STARTERS

### Goong Tord

Deep-fried breaded minced prawns with kaffir lime leaves served on a bed of crispy noodles and plum sauce

### Tord Mun Pla

Spicy Thai fish cakes seasoned with Thai red curry paste, lime leaves, green beans and served with sweet chilli sauce

### Yum Goong

Tiger prawns served with Thai spices, herbs, betel leaves and pomelo salad

### Gai Yarng Jeerapan

Grilled skewered chicken marinated in coconut milk and Thai herbs, served with nam jim jeaw sauce

## MAIN COURSE

### Pad Cha Talay

Sizzling seafood dish with mussels, prawn, scallops, shimeji mushrooms, lime leaves, fresh herbs, fresh peppercorn and chilli

### Panang Pla Salmon

Baked salmon with red panang curry sauce with kaffir lime leaves and Thai herbs

### Pad Tow Hoo<sup>V</sup>

Tofu stir-fried with pak choi and gluten free oyster sauce

### Pad Woon Sen<sup>V</sup>

Seasoned vermicelli noodles stir-fried with mixed seasonal vegetables and egg

## DESSERT

### Cake Pimai<sup>V</sup>

Chocolate and tamarind cake

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N = nuts   V = vegetarian

\*Early bird diners may join the countdown at the bar

A 12.5% discretionary service charge will be added to the total bill. Prices include VAT. Due to the style of cuisine, Mango Tree cannot be held responsible for customer allergies. Please advise us of any dietary requirements upon ordering.