

Asia Menu



Starters

Vegetable Spring Rolls with Hoisin Dipping Sauce

Shredded vegetables wrapped in filo pastry

(Allergens: Soya, Wheat - Gluten, Sesame, Sulphites)

Thai Fried Chicken

Served with Crispy Shallots and Thai Sweet Chilli Dipping Sauce.

Chicken Wings Marinated in Coriander, Salt, Pepper, Garlic and Sugar

Then Fried to Create a Golden Colour

(Allergens: Molluscs, Soya, Sulphites, Wheat - Gluten, Celery)

Vegetable Gyoza with Chilli Dipping Sauce

Vegetables Wrapped in Dumpling Case

(Allergens: Gluten, Soya, Sulphites)

Mains

Hong Kong Style Sweet and Sour Prawns Served with Boiled Rice

Prawns Battered and Deep Fried Served with Sweet and Sour Sauce

(Allergens: Wheat -Gluten, Barley, Crustaceans, Fish, Egg, Sulphites, Celery)

Thai Green Curry served with Sticky Rice

Chicken Breast in a Green Curry Sauce

with Bamboo Shoots, and Coriander

(Allergens: Fish, Coconut Milk)

Katsu Chicken served with Boiled Rice and Curry Sauce

a Japanese Dish of Fried Chicken Covered with Panko Bread Crumbs

served with Spring Onions and Katsu Curry Sauce

(Allergens: Wheat - Gluten, Egg Nuts Coconut Milk)

All Main Courses Served with Stir Fried Vegetables

(Allergens – Soya, Wheat)

Desserts

Banana Fritter Served with Ginger Ice - Cream

Battered Banana Deep Fried and
Served with a Homemade Ginger Ice Cream
(Allergens: Wheat - Gluten, Milk, Egg)

Thai Coconut Pudding Cake

Thai Dessert like a Pudding but the Consistency of a Cake
Served Warm with Whipped Coconut Cream
(Allergens: Coconut Milk, Egg)

Purin

Japanese version of a Crème Caramel
(Allergens: Milk, Eggs)

£15.00 per person (price includes VAT)

For our guests with food allergies, please inform a member of staff who will be happy to advise you

All gratuities go towards educational visits

Please Note: All our students are undertaking training, we appreciate your patience

