



---

THE  
PRINCE ALBERT

---

## Festive Menu

### Sharing 3 Course Thai Banquet

Reservation Only • Minimum 4 people – £29.50pp

#### Starter Platter

**Albert Chicken Wings**

Deep-fried chicken wings with garlic sauce

**Kha Nom Pang Nah Gai**

Deep-fried minced chicken & prawns on toast

**Goong Pad Prik Kluer**

Stir-fried prawns in light batter with chopped chilli, garlic, spring onion, salt & pepper

**Chicken Satay**

Strips of chicken marinated in spices put on sticks & grilled over charcoal

**Pohpia Tord (v)**

Spring rolls stuffed with a mixture of vermicelli & vegetables

#### Mains to Share

**Pad Gra Prao Beef**

Stir-fried beef with chopped chilli, garlic, onions & fresh thai basil leaves

**Gai Prik Tai Dum**

Stir-fried chicken with black pepper, onion, red & green peppers

**Massaman Chicken Curry**

Chicken with peanuts & potatoes with thai spices – turmeric, cinnamon & cumin

**Prawn Pad Thai**

Stir-fried prawns with thin rice noodles, chilli sauce, egg & beansprouts

*Served with steamed rice*

#### Dessert

*Choose your own*

**Paul's Chocolate Brownie**

With vanilla ice cream

**Vintage Ale Sticky Toffee Pudding**

With toffee sauce & vanilla ice cream

#### Vegetarians & Vegans

We can adapt most of our dishes using tofu and vegetables. please notify us in advance so we can use alternative ingredients in lieu of oyster, fish & shrimp sauce.



All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill. If you require more information regarding the presence of allergens in our food or drink, please ask your server. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, there may be a risk of cross-contamination.