



PARTY FESTIVE MENU

3 course £29.95pp

Menu applies for parties 12 people or more.

A la carte is available for parties under 12 people

All Tét's Festive dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy, gluten free option is available upon request for you to enjoy.

TO START

THAI PRAWN CRACKERS with sweet chilli sauce

CHOOSE ONE FROM EACH SECTION

Tét TASTING PLATTERS ! [N]

Our most popular classic starter Chicken satay [G], grilled pork [G], steamed dumpling, veg spring roll and prawn on toast with a selection of homemade sauces and Tet pickles.

Veg TASTING PLATTERS [V]

Combination of sweet corn cake and veg spring rolls, mushroom skewer, veg in batter with cucumber pickles and a selection of homemade sauces.

TO CONTINUE

BEEF FILLET PANANG CURRY ! [G]

Semi dry curry with coconut milk, peppers, green bean, and lime leaves

DUCK TAMARIND

Crispy marinated duck breast on seasonal vegs, broccoli, carrot with tamarind sauce and crispy shallot.

KATSU THAI STLYE BAO BUNS

Crispy golden whole chicken breast with TeT own recipe katsu sauce.

CARAMEL TAMARIND KING PRAWNS

Linh's own recipe. Originating from the central of Vietnam. In caramel tamarind sauce with garlic, fried shallot, coriander.

TOFU MASSAMAN CURRY [G] [N] [V]

Mild curry with coconut milk, onion, baby potatoes and cashew nuts.

SIDES [G]

THAI JASMINE RICE
COCONUT RICE

DESSERTS choose one

SALTED CARAMEL EXPRESSO MARTINI

Vodka, salted caramel sauce, classic fresh espresso, coffee liqueur,

TET CHEESECAKE

With fruit of the forest, served with vanilla ice cream, infused with chocolate sauce

HARROGATE LUXURY MIX SORBET [N]

Coconut crunch, pistachio, and strawberries

Please speak to our waiter of any allergy or dietary requirements when making order.
10% discretionary charge will be added to your bill