

TÉT

RESTAURANT

MAKE IT SPECIAL



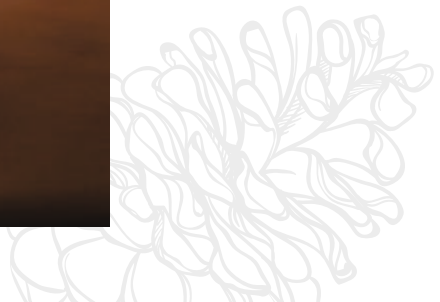
MERRY CHRISTMAS
& HAPPY NEW YEAR

LOOKING FOR THE PERFECT GIFT?

DURING THE FESTIVE PERIOD,
WHY NOT SURPRISE YOUR FAMILY & FRIENDS
WITH A **TÉT** GIFT VOUCHER!



Perfect experience for any occasion, our
gift voucher is available for purchase online,
visit www.tetrerestaurant.co.uk/gift-vouchers/ or call us 01924 298 555



A close-up photograph of a bowl of Thai curry. The curry is a rich, orange-brown color and contains chunks of white chicken meat, green chilies, and fresh basil leaves. The bowl is dark and appears to be made of wood or a similar material. The text "FESTIVE MENU" is overlaid in the center of the image in a white, serif font.

FESTIVE MENU

TẾT PARTY FESTIVE MENU

3 COURSE £29.95PP
MENU APPLIES FOR PARTIES 2-12 PEOPLE OR MORE.
A LA CARTE IS AVAILABLE FOR PARTIES UNDER 12 PEOPLE

All Tết'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

TẾT 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 TeTown 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

THAI JASMINE RICE

COCONUT RICE

DESSERTS choose one

SALTED CARAMEL EXPRESSO MARTINI

Classic fresh espresso, coffee liqueur, salted caramel vodka

TẾT CHEESECAKE

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

HARROGATE LUXURY MIX SORBETS [N] [G] [VE]

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

[V] Vegetarian 🍴 Mild Spice
[G] Gluten Free 🍴 Medium
[N] Contains Nuts 🍴 Hot

If you have any special dietary needs due to personal choice, religion, food allergy, or food intolerance we are willing to guide you on the choice of meal which can be specifically catered to suit your needs. However, TẾT does not guarantee any of our dishes to be 'nut free', therefore please speak to our staff for further assistance.



TÉT

R E S T A U R A N T



BOOKING & CANCELLATION POLICY

For booking enquires please call our reservation team on
01924 298 555 or email eat@tetrestaurant.co.uk