



NEW YEAR'S EVE CHEFS SPECIALS MENU





NEW YEAR'S EVE PREMIUM EXPERIENCE WITH TET

This year, delight in our **Festive tasting menus**, pair your meal with our **exquisite wine selection**.

Enjoy the **Festive cocktails** that capture the essence of the season in unforgettable vibrant surroundings.

CHOICE OF PREMIUM NEW YEAR'S EVE MENU & A LA CARTE MENU

Live Entertainment

A Glass of Fizz on arrival

Entrance Ticket from 6pm : £10.00 per person,
no entrance ticket required for children under 12.

(A non-refundable for No-shows or cancellations)

(T&C Apply)

Guest will still have to pay for what they order on the night.

CONTACT US

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New Year's Eve

PREMIUM

Welcome arrival drink and Live Entertainment

Main menu is available alongside.

Tet's Festive dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy, gluten free, vegan, egg free, dairy free option is available upon request.

TO START

NEW YEAR RESOLUTIONS mix ! 12.95

Tempura Prawns [Ga]

Yuzu – pickled cucumber & carrot with Thai sweet chilli dressing

Chicken Satay [G][N]

Our classic dish of marinated chicken breast on bamboo skewers, grilled over charcoal. Served with homemade peanut sauce & cucumber pickles.

CHEF'S NYE FAVOURITE mix ! 12.95

Thai Steamed Dumpling

Minced chicken, prawn, coriander in light soy sauce. Served with light soy sauce and a hint of garlic oil.

Homemade Duck Spring Roll

Tet's signature dish from South of Mekong Delta, Vietnam. Combination of succulent duck breast, spring cabbage, carrot, cucumber, leeks, mixed peppers. Served with hoisin sauce.

TO CONTINUE

CHICKEN SUPREME CASHEW NUT ! [GA] [N] 20.95

Crispy golden crumbed chicken breast, dressed in our roasted cashew chilli sauce, onion, peppers, mushroom, carrot and spring onion.

MIX SEAFOOD IN AROMATIC SPICES & THAI HERBS [GA] !! 24.50

King prawn, mussel, squid stir-fried in Thai herbs, fresh chillies, green bean, basil leaves and mix peppers.

SURF AND TURF [GA] 35.95

Weeping Tiger Steak and King Prawn

Hot, tangy grilled sirloin steak and king prawn with black pepper sauce on sizzling plate. Served with tamarind chilli sauce.

YORKSHIRE LAMB CULTETS [GA] [N] 25.95

Marinated in five Thai spice and herbs, grilled over charcoal. Served with massaman sauce, roasted cashew nut, onion, carrot, potatoes and crispy shallot

AUTUMN GOLD PUMPKIN CURRY [VE] [G] £17.80

Classic red curry made from dried red chilli with pumpkin, tofu, coconut milk, peppers and sweet Thai basil leaves

SIDES

Please order your side from our main menu

DESSERTS

White Festive £11.90

Classic cocktail with fresh espresso, chocolate, coconut, vodka, Kahlua coffee liqueur.

TeT Red Dragon £9.50

Chocolate brownie, lychee, yuzu caramel, Served with Sorbet.

Songkran New Year £9.60

Raspberry sorbet, chocolate pearls, lotus cheesecake, strawberry.

Little Moons Mochi [VE] £8.95

Ripe and refreshing summer raspberry, Mango and coconut artisan ice cream wrapped in soft rice dough.

TeT Royale £12.50

Signature hand crafted with Yorkshire rhubarb gin, infused with elderflower cordial, hibiscus, topped with TeT collection sparkling wine.

! Mild spice !! Medium !!! Hot

[V] Vegetarian [G] Gluten Free [N] Contains Nuts [GA] Gluten Free Available

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, TeT does not guarantee any of our dishes to be "nut free", therefore please speak to our staff for further assistance.

A discretionary optional service charge of 10% will be added to your bill

