

TÉT

RESTAURANT

MAKE IT SPECIAL



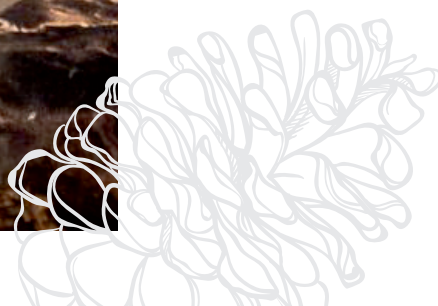
MERRY CHRISTMAS
& HAPPY NEW YEAR

LOOKING FOR THE PERFECT GIFT?

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



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



THE SEASON OF CELEBRATION

It's the most wonderful time of the year. We are looking forward to making your festive season a truly unforgettable experience with us during this festive period, nothing beats twinkly lights and the merry and bright!

This year, delight in our **Festive tasting menus**, Asian-inspired dishes layered with expression of flavour and skill.

Pair your meal with our **exquisite wine selection** and enjoy our expertly crafted **festive cocktails** that capture the essence of the season and to bring the seasonal magic to life.

Served from 1st December

FESTIVE HIGHLIGHTS

FESTIVE LIVE ENTERTAINMENT

COMPLIMENTARY FESTIVE DRINK

330ml Beer | 125ml Prosecco, Red or White Wine | Soft Drink.

For parties of 2 guests or more.

Guests must book to dine our **Festive Menu** to qualify.

Purchase **at least one additional drink** per person.

This offer applies to reservations made for dates during the festive season, **1st–30th December**

The offer is not available on Friday from 6:30pm or Saturdays from 3.30pm. (T&C Apply)

CHRISTMAS LUNCH

TWO COURSE £25.95 THREE COURSE £31.95

Friday – Saturday and selected Thursday, Sunday

CHRISTMAS DINNER

TWO COURSE £31.95 THREE COURSE £41.95

Tuesday – Saturday and selected Sunday

EARLY TWO COURSE £19.95 (T&C Apply)

Tuesday – Friday | Until 6:30pm

Saturday & Selected Sunday's | Until 4:30pm

BOTTOMLESS BRUNCH £40.95PP

1hour & 30mins unlimited drinks and selected food between Tuesday - Sunday

BUY ONE GET ONE FREE EXPERTLY CRAFTED FESTIVE COCKTAILS (T&C Apply)

CHRISTMAS AT HOME AVAILABLE FOR DELIVERY AND COLLECTION

ONLINE CHRISTMAS GIFT VOUCHER AVAILABLE FROM £25.00

FESTIVE OPENING TIMES

CHRISTMAS EVE
12pm – 9:00pm

CHRISTMAS DAY
Closed

BOXING DAY
12pm – 11pm

NEW YEAR'S EVE
12pm – Midnight

DIETARY REQUIREMENTS

All **TeT** festive dishes inspired by local Thai & Vietnamese cuisines can be made available upon request for you to enjoy:

Mild To Extra Spicy

Gluten Free

Nut Free

Dairy Free

Egg Free

Vegan

Halal option

BOOK YOUR TABLE

Our online booking is available to book up to 20 people,
For group of 20 or more, please contact us
dedicated team by phone number 01924 298 555 or email eat@tetrestaurant.co.uk

BOOKING DEPOSIT

We kindly ask you secure your reservation with £10 deposit per person for parties of 10 and above and it will be deducted from the bill on the day. Any cancellations must be made 7 days prior to the booking date. No-shows or cancellations less than 2 days in advance will be subject to a charge of £10 per person.



FESTIVE MENU

FESTIVE SPECIALS

A la carte menu is available alongside festive specials

CHICKEN CASHEW NUT [N] [GA] £21.95

In light batter chicken breast with spring onion, mix vegs, mushroom and roasted cashew nut.

DUCK TAMARIND [GA] £24.95

Crispy marinated duck breast on seasonal veg's, crispy shallots with over 8 hours in a slow cook tamarind sauce.

CRISPY BUTTERFLY KING PRAWNS [N] [GA] £24.80

A delectable Thai style seafood dish that combines the succulent flavour of golden king prawns with broccoli, onion, peppers, mushroom, carrot, spring onion, dried chilli, and roasted cashew nuts on non-sizzling plate.
(without batter is available upon request)

MIX SEAFOODS IN AROMATIC SPICED & THAI HERBS [GA] 刀刀 £25.90

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

WEeping TIGER STEAK [GA] £28.95

Hot, tangy grilled sirloin steak with mix vegetables, black pepper sauce on sizzling plate.
Served with tamarind, chilli sauce.

SIDES

A selection of sides is available from our **Main Menu**.
Please ask our team for recommendations.



FESTIVE EXPERIENCE MENU

A la carte menu is available alongside festive menu
TWO COURSE £31.95 | THREE COURSE £41.95

All **Tet** Festive dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy, gluten free, nut free, dairy free, egg free and vegan option is available upon request for you to enjoy.

COMPLIMENTARY FESTIVE DRINK

330ml Beer | 125ml Prosecco, Red or White Wine | Soft Drink.

For parties of 2 guests or more

Guests must book to dine our **Festive Menu** to qualify.

Purchase **at least one additional drink** per person.

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TO START

Please choose one of the starters

THAI PRAWN CRACKERS £4.60 with sweet chilli sauce

EDAMAME [VE] £4.60 with miso salt

VIETNAMESE CHICKEN SPRING ROLL

Tết's signature dish from Ho Chi Minh city. Combination of succulent chicken, egg, carrots, spring onion, black fungus mushroom, glass noodles all wrapped in Vietnamese rice paper and served with a pickled dressing.

GRILLED PORK [GA]

Famous on the streets of Bangkok. Marinated in soy sauce on bamboo skewers, with chilli tamarind sauce.

VEGETABLE SPRING ROLL [V]

Served with homemade Thai sweet chilli sauce.

CHICKEN SATAY [N][G]

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

VEG THAI STEAMED DUMPLING [V]

Shitake mushroom, tofu, carrots, sweet corn cake, pumpkin and peas. Served with sweet light soy sauce.

TEMPURA KING PRAWN [GA] £2 supplementary.

Yuzu pickled cucumber, carrot with homemade sweet chilli dressing.

SWEET CORN CAKE [G] [V]

Served with homemade Thai sweet chilli sauce.

PRAWN TOAST

Minced prawns & chicken on crispy toast. Served with sweet chilli sauce.

TOM YUM MUSHROOM [GA] [V]

Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice, coriander tomatoes and red onion.

TO CONTINUE

Please choose one of the mains

PAD THAI NOODLES [N][G] CHICKEN | TOFU VEG [V] | KING PRAWN +£2.00

The famous Thai stir fried rice noodles in tamarind sauce, egg, tofu, beansprout, carrot, turnip and spring onion. Finished with roasted peanut and fresh lime. Served as a complete main dish, so no side is included.

CRISPY CHILLI CHICKEN [GA] 🌶️

Crispy golden chicken breast in our chilli tamarind sauce, Thai herbs, sesame seeds, Tet pickles, crispy shallot.

PANANG CURRY 🌶️🌶️ [G] CHICKEN | TOFU VEG [V] | BEEF FILLET | KING PRAWN +£2.00

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

CHICKEN SPICY NOODLES [GA] 🌶️🌶️🌶️

Stir fried rice noodles with egg, bamboo shoot, fine beans, peppers, onion, mushroom, chilli & basil leaves.
Served as a complete main dish, so no side is included.

MASSAMAN CURRY [N][G] | CHICKEN | TOFU VEG [V] | BEEF FILLET

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

PAD KRA PAO, HOT STIR FRY THAI CHILLI BASIL 🌶️🌶️ [GA] CHICKEN | TOFU [V] | BEEF FILLET | KING PRAWN +£2.00

Stir-fry with fine beans, peppers, garlic, Thai chillies, and basil leaves.

THAI STIR- FRY GINGER [GA] CHICKEN | TOFU VEG [V] DUCK | KING PRAWN +£2.00

Ginger, onion, peppers, seasonal vegetables, mushroom, spring onions.

SIDE Please choose one of the sizes

Thai jasmine rice [VE] [G]

Summer Frites [VE] [GA]

Supplementary sides +£2

Coconut rice [VE] [G]

Egg fried rice [V] [GA]

Rice noodles [V] [GA]

Sticky Rice [VE] [G]

Broccoli in oyster sauce [V] [GA]

Stir fried seasonal mix veg [V] [GA]

DESSERTS Please choose one of the desserts

WARM STICKY TOFFEE PUDDING [V]

A delicate sponge pudding served with a generous layer of rich dark toffee sauce. A timeless classic with an indulgent, perfectly balanced flavour combination, service with coconut ice cream.

LOTUS BISCOFF CHEESECAKE

Delicate cheesecake, seasonal fruit, chocolate.

CHOCOLATE BROWNIE [V]

Coconut ice cream, salted caramel sauce and roasted coconut.

BANANA KATSU [GA] [V]

Fresh banana coated in crispy panko breadcrumbs. Service warmed with a coconut ice cream and rich caramel sauce.

LITTE MOOONS MOCHI [V]

Ripe and refreshing summer artisan Japanese ice cream wrapped in soft rice dough. Selection of 4 flavours.

🌶️ Mild spice 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot
[V] Vegetarian [VE] Vegan
[N] Contains Nut [G] Gluten free
[GA] Gluten free available

A discretionary optional service charge of 10% will be added to your bill.
We believe in fair reward; all service charges and tips are split between team members. If you have any special dietary due to personal choice, religion, food allergy or food intolerance. We are willing to guide you on the choice of meal which can be specific 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.

NEW YEAR'S EVE PREMIUM EXPERIENCE WITH TET

Celebrate the New Year in style at TeT with an unforgettable evening of **Festive Tasting Menus, exquisite flavours and live entertainment.**

PREMIUM NEW YEAR'S EVE & À LA CARTE MENU

Live Entertainment

Includes A Glass of Fizz

NEW YEAR'S EVE TICKET

From 6:00pm

£15.00 per person

£10.00 per child under 12

Guests are welcome to choose from our Premium New Year's Eve Menu or À La Carte Menu, with all food and drinks charged according to your order on the evening.

Please note: The New Year's Eve ticket is non-refundable in the event of cancellation or no-show.

T&Cs apply.

NEW YEAR'S EVE

12pm – Midnight

HAPPY NEW YEAR 2027

