

Christmas CHAOPHRAYA

CHRISTMAS AT CHAOPHRAYA

Make your festive season truly memorable at Chaophraya. We are delighted to offer five exceptional set menus, each carefully crafted to showcase the rich tapestry of Thai cuisine. Whether you're looking for an intimate festive celebration for two, a get-together with family or colleagues or even exclusive use of our entire restaurant, we are the perfect location for you.

HOW TO BOOK

No matter your party size, head to our website to book. If you're booking for up to 10 people, immediate availability will be shown on our website. For groups of 11 or more, you will be prompted to enquire and our dedicated team will get back to you within 48 hours.



BOOK NOW

FESTIVE

£58 pp

CHAOPHRAYA

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

PANANG NUEA YANG

Panang Weeping Tiger

Sirloin steak served sliced with rich Panang curry sauce, shredded chilli and lime leaf.

PED YANG SAUCE SOM

Roast Duck with Cinnamon & Orange Sauce

Fresh orange juice and pulps, palm sugar, cinnamon and star aniseeds.

MOO GROB KUA PRIK KLUEA

Crispy Chilli Garlic Pork Belly

Crispy pork belly tossed with chilli, garlic, crispy shallots, crispy garlic and spring onion.

CHOOSE TWO OF THE FOLLOWING:

ROAST POTATOES
WITH THAI HERBS

ROAST PARSNIPS AND CARROTS
WITH TOM YUM THAI HERBS

CHILLI BASIL BRUSSELS SPROUTS

SWEET CHILLI MAPLE GLAZED PIGS
IN BLANKETS

RICE OF YOUR CHOICE

WHITE CHOCOLATE BOMBE

White chocolate sphere filled with a dark chocolate mousse, white chocolate ice cream and served with a hot salted caramel sauce.

YOM

£45 pp

CHAOPHRAYA

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

GAENG MASSAMAN

Royal Lamb Massaman

Slow-cooked lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

GAI PAD MET

MAMUANG HIMMAPAN

Crispy Chicken with Cashew Nuts

With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.

PED YANG
SAUCE MAKAM

Tamarind Roast Duck

With fried shallots, cashew nuts, dried chilli, crispy noodles and vegetables.

STEAMED
JASMINE RICE

CHOCOLATE FONDANT

Melt-in-the-middle fondant from the Loire Valley. Served with vanilla ice cream.

PING

£48 pp

CHAOPHRAYA

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

GAENG HUNG LAY

Slow-cooked Belly Pork Curry

Braised belly pork in an authentic northern Thai curry sauce with pickled garlic, wok toasted peanuts, tamarind, red onion and ginger.

PAD PRIK TAI DUM

Beef Black Pepper

Stir-fried with garlic, onion, mushrooms, carrot and peppers.

GAI GOR-LAE

Southern Chicken Skewers

BBQ chicken skewers coated in a rich, red curry sauce.

STEAMED
JASMINE RICE

MANGO STICKY RICE

Succulent mango served with a sweet sticky rice.

WANG

£55 pp

CHAOPHRAYA

Our Classic Starter Selection

Thai chicken tacos, chicken satay, chicken spring rolls, tempura king prawns and spicy crispy duck salad.

PAD PREW WAAN GAI

*Sweet & Sour Crispy Chicken
with Dragon Fruit*

With peppers, onion, tomatoes and pineapple, topped with pomegranate seeds and spring onions.

GAENG PANANG

Beef Panang

Our most mild and creamy curry. Slow-cooked beef, sugar snap peas, chilli and kaffir lime leaves.

GOONG PRIK KLUA

Salt and Pepper King Prawns

Sautéed with garlic, peppers, onion, chillies, crispy onions and spring onion served on a bed of crispy glass noodles.

KAO PAD KA PRAO GAI

Chicken Fried Rice with Thai Basil

Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.

COCONUT CRÈME BRÛLÉE

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

NAN

£42 pp

TED SAKARN JAY

Our Vegetarian Starter Selection

Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

PAD THAI

Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce, served with crushed peanuts, chilli and lime. Choose from: Tofu or Vegan Chicken

GAENG PED PHAK TONG

NAM TAO

Thai Red Curry

Butternut squash, spinach and sweet Thai basil.

MA KUEA PAD KA PRAO

Chilli and Garlic Aubergine

Crispy, stir-fried aubergine with fresh chilli, garlic and Thai basil.

STEAMED
JASMINE RICE

MANGO STICKY RICE

Succulent mango served with a sweet sticky rice.

DEPOSITS

For parties of 15 and above we kindly ask you secure your reservation with £10 deposit per person. This amount will be deducted from your bill on the day. Any cancellations must be made 7 days prior to the event date. For parties of 14 or less, we may request for you secure your reservation with card details to the value of £10 per person. Unlike with deposits, no payment will be taken, and reservations can be cancelled up 24 hours prior to the event date before this amount will be taken.

[Chaophraya.co.uk/Christmas](https://chaophraya.co.uk/Christmas)

A 10% optional service charge will be added to your bill. We believe in fair reward, all service charges and tips are split between team members. Detailed allergen information is available through the above QR code and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination.

LIKE YOUR DISH SPICY?

Please let us know and we will do our best to accommodate you.

Slightly spicy
 Spicy
 Very spicy
 Thai spicy



ALLERGEN AND
CALORIE INFO

Suitable for vegetarians

Vegan option available, ask for details