

An Asian Occasion at the Black Horse Beamish

Come with us on a tour of Asia as we recreate some of the most renowned dishes from Japan to Indonesia to India and China. Tantalise your taste buds with the combination of sweet and sour, to spicy and salty as our chefs create authentic dishes with our unique Black Horse Beamish twist.

2 COURSE OFFER £12.95

STARTERS

Char Siu Pork Spring Rolls (*China*) 4.95

Crispy spring roll pastry filled with homemade char siu pork fillet, bean shoots, Chinese Cabbage and spring onions served with a hoi sin dipping sauce.

Thai Chicken Satay Skewers (*Thailand*) 4.95

Tender Chicken breast in a soy sauce and peanut marinade simply grilled served with a Thai vegetable slaw and a satay dipping sauce.

Cambodian Prawn and Pineapple Soup (*Cambodia*) 4.95

A soup rich in coconut with a kick of red chillies and the aroma of lemongrass balanced with the sweetness of the pineapple. We then finish this soup with fresh basil and prawns.

Indian starter selection (*India*) 4.95

Onion Bhaji, Vegetable Samosas and Mini Popadoms served with lime pickle, tomato & onion salad and mint yoghurt.

Vietnamese Pho (*Vietnam*) 4.95

An aromatic broth flavoured with galangal and lemongrass filled with rice noodles, fresh herbs and finished with shredded chicken.

MAINS

Lamb Rogan Josh (*India*) 10.95

A medium hot tomato rich lamb curry. Diced lamb slow cooked in a spiced tomato sauce with onions and peppers finished with spinach served with mushroom pilau

Chinese Chicken Curry (*China*) 10.95

The classic chicken curry which everyone is familiar with, the takeaway style curry sauce packed full of mushroom, onions and chicken served with fried rice.

Pad Thai (*Thailand*) 10.95

Stir fried rice noodles with garlic, chilli and bean shoots in a tamarind sauce finished with crushed peanuts and soy. Can be served with your choices of shrimp or chicken.

Teriyaki Salmon (*Japan*) 10.95

Sticky Teriyaki salmon served on stir fried oriental vegetables and udon noodles with teriyaki sauce finished with toasted sesame oil.

Jungle Curry (*Thailand*) 10.95

A hot and fragrant broth flavoured with galangal, garlic, chillies and green peppercorns packed with Thai vegetables and tender pork fillet served with fragrant sticky Jasmin rice.