

Baytree caterers can provide Thai cuisine for all occasions. Fresh, fragrant and cooked by us using authentically sourced ingredients, our Thai selection is ideal for everything from a light business lunch to a gourmet wedding banquet. Choose from ...

**Por pia thod**

Crispy vegetable spring rolls with wood ear mushrooms.  
Served with sweet plum sauce. (V)

**Marinated chicken wings with tamarind**

Flash fried marinated chicken wings cooked with a soya, honey and sesame glaze.  
Served with a tamarind dip.

**Duck pancakes**

Shredded aromatic duck wrapped in pancakes with  
julienne of leek, cucumber and carrot.  
Served with a hoisin sauce.

**Sweet and savory Thai corn fritters**

Delicious Thai fritters made with a fresh coriander, sweet potatoes and corn.  
Served with a chilli and peanut dip. [V]

**Tangy tempura pak**

Tempura battered vegetables served with a  
tasty and tangy lime and mustard mayonnaise. [V]

**Satay Gai**

Grilled Chicken Skewers served with a spicy peanut satay dipping sauce.

**Pork curry pie**

Thai Green Curried Pork with Fresh Coriander Encased in Puff Pastry

**Mushroom tartlets**

Assorted Mushrooms cooked with oyster sauce and sweet Thai Basil.  
Served in individual short crust pastry casing.

**Crispy prawn wontons**

Prawns cooked with rice wine vinegar, shallots and fresh ginger and served in a crispy wonton shell.

**Auld lang Thai**

A delicious reworking of the humble Scotch Egg. Quails eggs encased in a Thai spiced pork mince and wrapped  
in breadcrumbs.  
Gently fried until gloriously golden.

**Red curry cocktail sausages**

Made to our secret (ish) recipe by our very own butcher. Minced lamb, kaffir lime leaf and red curry paste.

**Isan pork cocktail sausages**

Pork mince cooked with jasmine rice, galangal, kaffir lime leaf, fresh chillies and garlic.

**Thai golden triangles**

Sweet Potatoes, sweet corn, shallots and garden peas with fragrant spices and sesame oil.  
All folded very neatly and served in a crispy thin pastry.