

Thai Menu

by Professional Chef Diploma 2A student Elizabeth Shelton

Wednesday 20th & Thursday 21st May 2026

3 courses for **£28.95**

Starters

Shumai dumplings - shrimp, pork, garlic and peppercorn, sweet soy sauce

Coal fired chicken skewers, satay sauce

Tempura fried oyster mushrooms, house chilli sauce, lime zest (v)

Mains

Skin-on chicken thighs and rice noodles, fragrant lemongrass, coriander, green chilli and coconut sauce, lime

Red chilli, galangal, ginger and lemongrass sauce, poached hake, jasmine rice, lime, coriander

Crispy tofu, rice noodles, baby corn, and bell peppers, traditional pad Thai sauce, sesame omelette, peanut (v)

Desserts

Jasmine set custard, coconut sugar brûlée

Oolong tea infused sponge, condensed milk icing

Sesame battered banana slices, spiced honey syrup

Fletchers Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: www.nottinghamcollege.ac.uk/fletchersrestaurant or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.