Banana Tree Southeast Asian Kitchen

2 courses from **21.95**

Available from 18th November Partying earlier? Get in touch

Tis the season to savour flavour



Festive Set Menu

It's time to spice up the festive season as we take you on an adventure.

3 courses 25.95 Friday - Saturday 2 courses **22.95** 3 courses **26.95**

2 courses **21.95**

Sunday - Thursday

* Starters

Korean BBQ Wings Get into the festive spirit with our tender chicken wings smothered in sticky Korean BBQ sauce and sprinkled with sesame seeds.

Duck Spring Rolls

Crispy on the outside, festive on the inside -shredded duck and crunchy veggies. Eat these the traditional way wrapped in crisp lettuce with a sweet hoisin dip.

Cranberry Fritter Balls 💗

Our iconic sweetcorn fritters, given a festive twist - handmade by our chefs with bursts of cranberry, warming spice and fresh herbs. Crispy, golden, and served with a punchy dipping sauce. Little bites of holiday joy.

Edamame GFO V

The original Japanese izakaya pub snack topped with garlic spiced salt.

* Mains

Katsu Curry 🌹

Served with Japanese rice, edamame, and sprinkled with sesame seeds.

Choose from: Chicken | Vegan

Chicken in Mango & Sweet Lime Sauce

Crunchy chicken supreme with oriental seasoning topped with our zingy and finely balance mango and lime sauce.

Pad Thai GFO

Wok-fried rice noodles in tamarind and palm sugar, with eggs, bean sprouts, spring onion, peanuts, crispy shallots and crackers.

Choose from: Chicken | Tofu

Japanese Seabass

Delicately grilled seabass fillet with a teriyaki & chilli drizzle, served with jasmine rice, herbs, and crisp veggles. Build your own festive feast - fresh, fragrant, and full of soul.

£3 Supplement

Beef Massaman Curry

Slow-cooked beef in a rich, spiced Massaman sauce with potato, coconut cream, and crushed peanuts. Deep, mellow heat meets melt-in-the-mouth indulgence festive comfort, Thai-style.

£3 Supplement

* Dessert

Yuzu Citrus Tart V

A crisp, buttery tart filled with silky yuzu citrus curd - sharp, sweet and bursting with festive sparkle. Finished with a scoop of coconut ice cream and dusting of winter magic. Light, lush, and full of zing.

Mango Rice Pudding GF V

Tangy mango stirred through warm rice pudding for a sweet trip to Southeast Asia.

Sorbet GF V



Choose from: Mango | Raspberry

Chocolate Miso Caramel Fondant 🔻



GF Gluten-Free GFO Ask for Gluten-Free option

V Vegetarian 💚 Vegan Option

Our Signature Dishes Spicy Dishes

Scan here to view pictures, allergen and kcal information



Book your Christmas party now!

Big plates, bold flavours, and the kind of party only Banana Tree can throw. Let's make this year's festive do one to remember – book your table now! Available from 18th November. Partying earlier? Get in touch. Email: festive@bananatree.co.uk

If you have an allergy or intolerance, please scan the QR code to the right for the most up-to-date information or visit www.bananatree.co.uk - please let a manager know if you have any allergies or intolerances before you order. If you need help loading our online menu, please ask a manager. The information on this printed menu is intended as a guide only. For the most up-to-date keal and allergen information, and images of our dishes, please scan the QR code. All our dishes are prepared and cooked in open kitchens where allergen ingredients (e.g. nuts, flour, etc) are commonly used, and we therefore cannot guarantee our dishes will be free from all traces of these products. Where an item is listed as GFO, this means we can remove the gluten items from this dish on request. All dishes may contain ingredients not listed on this printed menu. Due to the way we marinate the chicken, there is sometimes a slight red colour to the meat, please note that the chicken is fully cooked. Chicken, fish, and duck dishes may contain bones. All prices include VAT at the current rate. Adults need around 2000 Kcal per day.