

AUTHENTIC THAI DINING

CHRISTMAS
& NEW YEAR
banquets

Nam Ploy
Thai Restaurant & Bar



Nam Ploy

Thai Restaurant & Bar

Join us this Winter at Nam Ploy for a great time with friends and family. Whether it's for a festive lunch or dinner, or New Year's Eve party, we'll make your visit an enjoyable one with authentic Thai food and drinks.

**If you have any questions or requests
please don't hesitate to get in touch and
we'll make your party one to remember.**

HOW TO BOOK

To book a table just fill in the form at the end of this brochure and return to us. Alternatively you can book in person, over the phone, or by email, and we'll then be in touch for your orders and requests. Then we'll handle the rest.

01204 533392 INFO@NAMPLOY.CO.UK NAMPLOY.CO.UK

FESTIVE LUNCH BANQUET

A classic lunchtime banquet full of
Thai dishes perfect for sharing

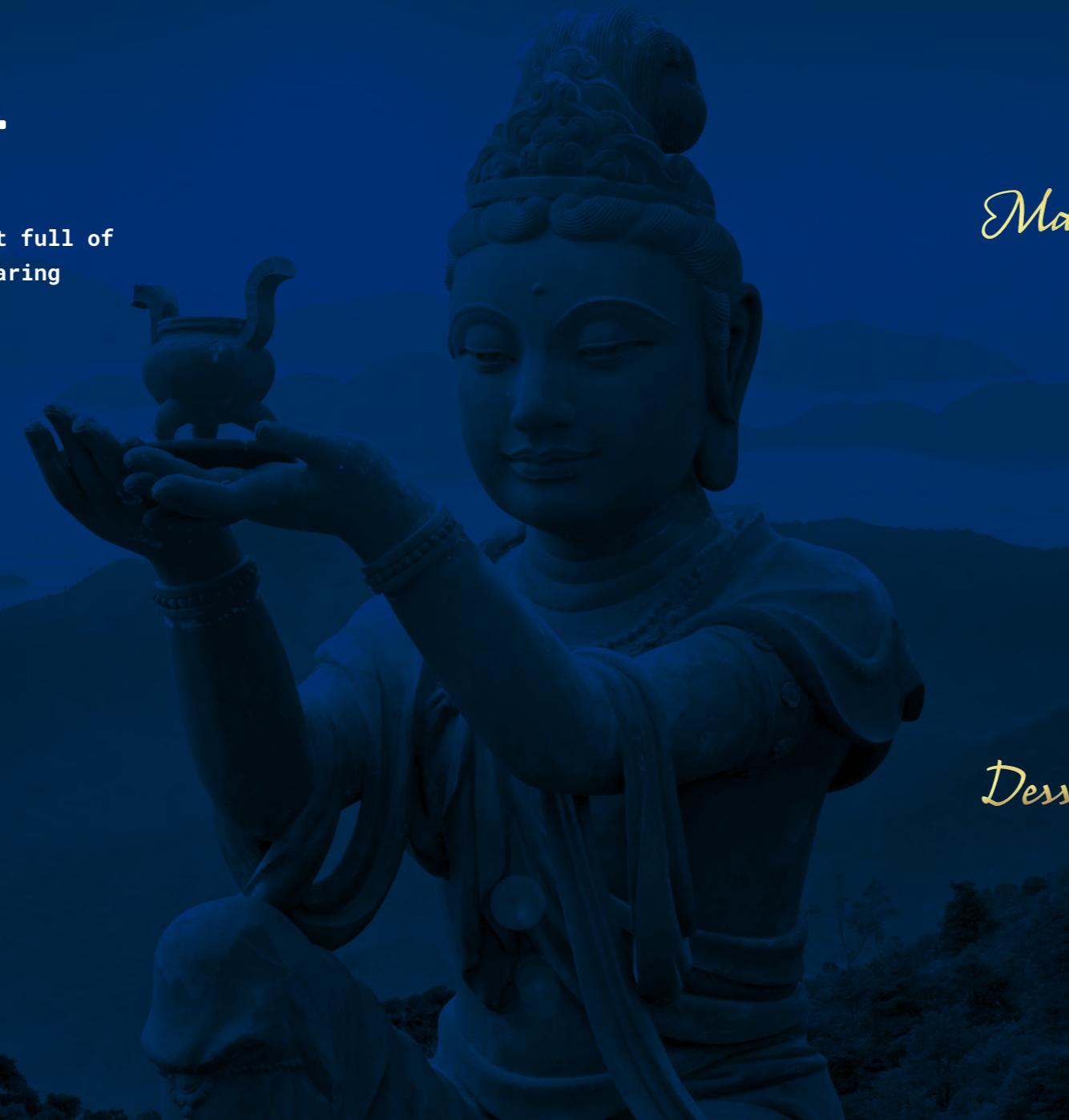
£12
PER
PERSON

2nd-24th December 2018

Tuesday - Friday
12:00 - 14:00

Sunday
12:00 - 16:00

Minimum of 2 people.
£5 deposit per person required.



Appetisers

A selection of four delicious appetisers

KA NOM PANG NHA GOONG

Prawn toasties

SATAY GAI

Marinated chicken skewers

POA PIA TOD

Vegetable spring rolls

PEEK GAI YATSAI

Deep fried chicken wings filled with minced pork

Main Course

All served with steamed rice or egg fried rice

2 PEOPLE

MOO PRIEW WAAM

Stir fried pork with onions, peppers and
pineapple in a sweet and sour sauce

NUE PHAD NAM MAN HOY

Stir fried beef with onions, mushrooms, peppers
and spring onions with oyster sauce

3 PEOPLE

+ KANG MASSAMAN GAI

Turkey cooked in massaman curry potato,
onions and peanuts

4 PEOPLE

+ MOO PHAD KHING SOD

Stir fried pork with ginger, onions, fresh
chillies, mushrooms, baby corn and spring onion

5 PEOPLE

+ GAENG KIEW WAAN

Thai green curry with aubergines, fresh chillies
and coconut milk

6 PEOPLE

+ PHAD KRA PROW

Stir fried minced lamb with onions, fine beans,
fresh chillies and holy basil leaves tamarind
sauce garnished with coriander

Dessert

Followed by a selection of teas and coffees

CHRISTMAS PUDDING

TIRAMISU

CHOCOLATE FUDGE CAKE

ICE CREAM

For more than 6 people all dishes are enlarged accordingly. All dishes may contain traces of seeds and/or nuts. All of our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. Some foods may contain alcohol or uses alcohol as part of the cooking process, please ask a member of staff for further information.

Vegetarian FESTIVE LUNCH BANQUET

A lunchtime vegetarian banquet
full of classic Thai dishes

£10
PER
PERSON

2nd-24th December 2018

Tuesday - Friday
12:00 - 14:00

Sunday
12:00 - 16:00

Minimum of 2 people.
£5 deposit per person required.

Appetisers

A selection of four delicious appetisers

TEMPURA PAK

Crispy battered vegetables served
with sweet chilli sauce

SAMOSA PAK

Curried vegetables in a pastry envelope

POH PIA PAK

Vegetable spring rolls

HA NOM PANG NHA PAK

Thai mixed vegetables on toasties

Main Course

All served with steamed rice

KAENG KHIEW WAAN PAK

Vegetable curry in coconut milk

TAU HOU PHAD MED MA MUNG

Wok fried bean cured with cashew nut, onion,
pineapple, pepper and fresh mushrooms

PRIEW WAAN PAK

Stir fried vegetables in sweet and sour sauce

TAU HOU PHAD BLACK BEAN SAUCE

Stir fried bean cured onion, pepper, mushrooms,
spring onions with black bean sauce

Dessert

Followed by a selection of teas and coffees

CHRISTMAS PUDDING

TIRAMISU

CHOCOLATE FUDGE CAKE

ICE CREAM

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FESTIVE DINNER BANQUET

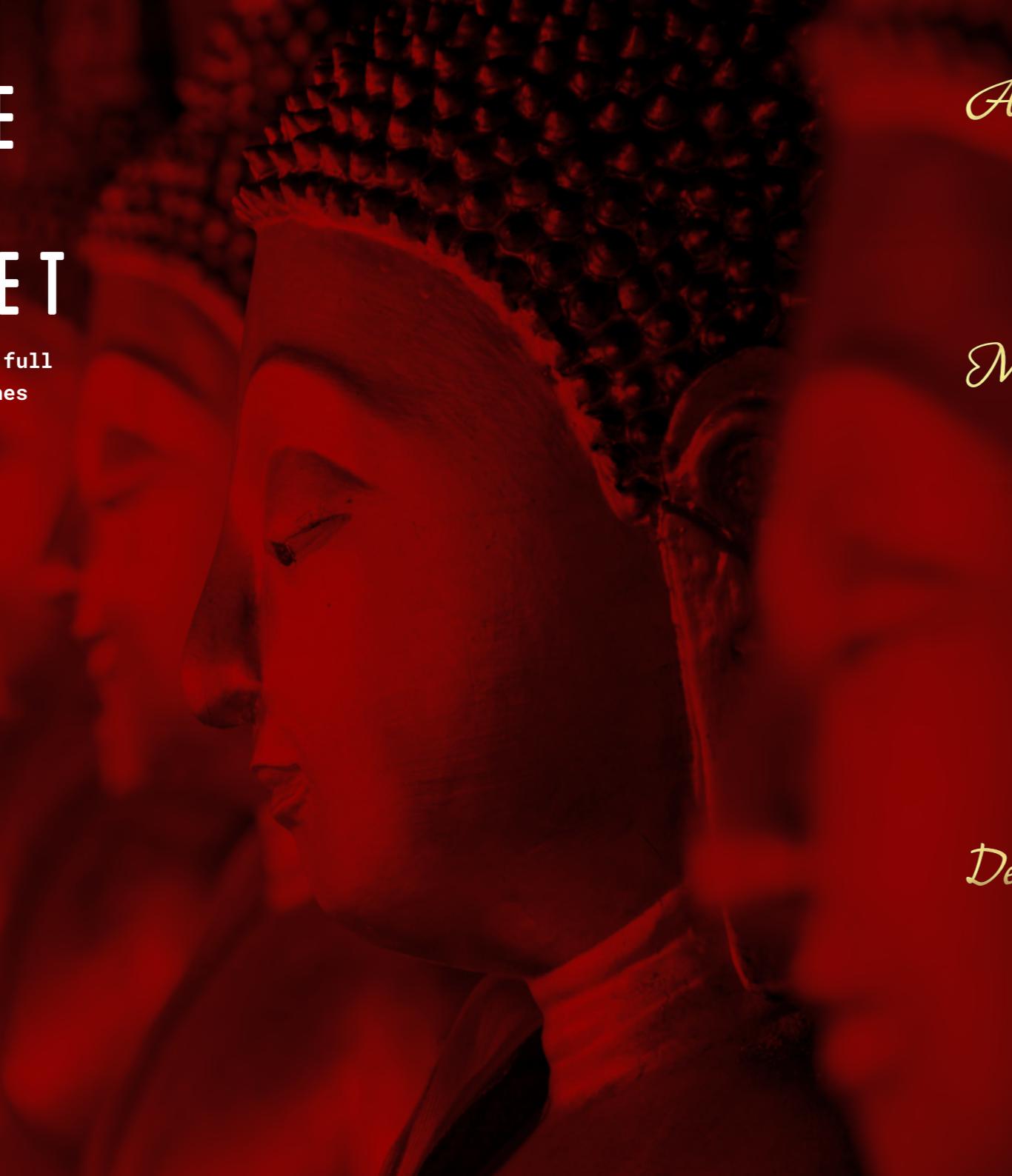
A traditional banquet full
of authentic Thai dishes

PER
£22
PERSON

1st-24th December 2018

Tuesday - Sunday
17:00 - late

Minimum of 2 people.
£10 deposit per person required.



Appetisers

Beginning with Thai style prawn crackers

MOO YANG

Marinated pork skewers

TUNG TONG GAI

Chicken minced

KA NOM PANG NHA GOONG

Prawn toasties

SATAY GAI

Marinated chicken skewers

POA PIA TOD

Turkey spring rolls

Main Course

All served with steamed rice or egg fried rice

2 PEOPLE

KANG MAS SA MAN GAI

Turkey cooked in massaman curry, potatoes, onions and peanuts

KUNG PHAD NOR MAI FA RANG

Stir fried king prawns with asparagus and mushrooms in oyster sauce

MOO TOD GRATTEM PRIG THAI

Stir fried pork with garlic and peppers, garnished with spring onion and coriander

3 PEOPLE

+NUEA PHAD PHRIK

Stir fried beef with chilli paste, vegetables and basil leaves

4 PEOPLE

+GAI PRIEW WAAN

Stir fried chicken with mushrooms, onions, peppers, tomato and pineapple in a sweet & sour sauce

5 PEOPLE

+PED RAD PRIG

Deep fried duck marinated with ginger sauce

6 PEOPLE

+PLA RAD PRIG

Deep fried fish topped with spicy Thai style tamarind sauce garnished with coriander

Dessert

Followed by a selection of teas and coffees

CHRISTMAS PUDDING

TIRAMISU

CHOCOLATE FUDGE CAKE

ICE CREAM

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Vegetarian FESTIVE DINNER BANQUET

A vegetarian selection of authentic
Thai dishes for a big banquet

£20
PER
PERSON

1st-24th December 2018

Tuesday - Sunday
17:00 - late

Minimum of 2 people.
£10 deposit per person required.



Appetisers

TEMPURA PAK

Crispy battered vegetables served
with sweet chilli sauce

SAMOSA PAK

Curried vegetables in a pastry envelope

POH PIA PAK

Vegetable spring rolls

HA NOM PANG NHA PAK

Thai mixed vegetables on toasties

Main Course

All served with steamed rice

2 PEOPLE

TAU HOU PHAD MED MA MUNG

Wok fried bean cured with cashew nut, onion,
pineapple, pepper and fresh mushrooms

KANG HEUG PAK

Yellow vegetable curry with potatoes in
coconut milk

PRIEW WAAN PAK

Stir fried vegetables in sweet and sour sauce

3 PEOPLE

+KAI PHAD LING SOD

Stir fried with dry mushrooms, onion,
spring onion and ginger

4 PEOPLE

+PHAD HAAR PHAK

Stir fried seasonal vegetables with chillies,
mushrooms, fine beans, peppers, lime leaves and
fresh peppercorns

Dessert

Followed by a selection of teas and coffees

CHRISTMAS PUDDING

TIRAMISU

CHOCOLATE FUDGE CAKE

ICE CREAM

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NEW YEAR'S EVE BANQUET

Welcome in 2019 with friends and family
along with full-flavoured Thai dishes

£30
PER
PERSON

31st December 2018

17:00 - late

Minimum of 2 people.
£10 deposit per person required.



Appetisers

Beginning with Thai style prawn crackers

AROMATIC CRISPY DUCK

Served with pancakes, cucumber, leek
and hoisin sauce

Followed by

APPETISER SELECTION

A beautiful selection of delicious chicken and
pork satay, prawn toasties, dim sum and seaweed

Main Course

All served with steamed rice or egg fried rice

2 PEOPLE

NAGU PAD BROCCOLI

Stir fried beef and broccoli in oyster sauce

3 PEOPLE

+PAD KEE MUNT MOO SUP

Stir fried minced pork with fresh chillies
bamboo shoots and basil leaves

4 PEOPLE

+PEAW WAN GAI

Stir fried chicken breast and vegetables
with a sweet and sour sauce

5 PEOPLE

+PET CEE-EW

Marinated duck breast, roasted and served with
sweet soy sauce and pickled ginger

6 PEOPLE

+PANANG PLA

Deep fried cod fish topped with panang curry sauce

Dessert

Followed by a selection of teas and coffees

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CHOCOLATE FUDGE CAKE

ICE CREAM

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LIVE ACTS in December



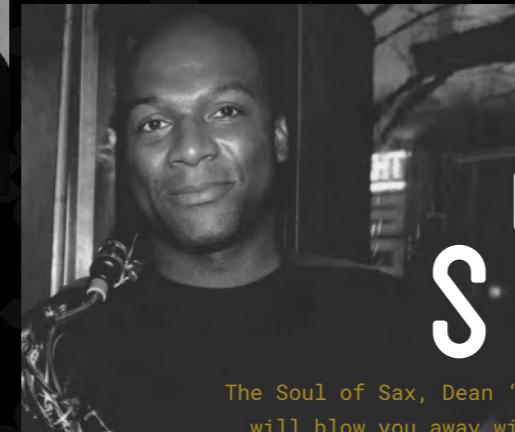
VICTOR
HAYNES

Victor's stylishly smooth voice has given him the reputation as one of the UK's most reliably versatile soul and jazz singers.



TONY
WARD

Magic before your very eyes!



DEAN
SAX

The Soul of Sax, Dean 'DSAX' Houston will blow you away with his funky, smooth, and soulful music

CHECK OUT OUR WEBSITE & FACEBOOK PAGE FOR MORE DETAILS

[FACEBOOK.COM/NAMPLOYRESTAURANT](https://www.facebook.com/namployrestaurant)

Bookings

WHICH BANQUETS WOULD YOU LIKE TO BOOK? Please tick all that apply

Lunch Vegetarian Lunch Dinner Vegetarian Dinner New Year's Eve

DATE Please check dates on menus

DATE Please check times on menus

PARTY SIZE

MAIN CONTACT

TELEPHONE

EMAIL

Simply complete this form and we'll be in touch.

You can return it to the restaurant, or you can contact us on...

01204 533392 INFO@NAMPLOY.CO.UK NAMPLOY.CO.UK

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Functions + events

We cater for a wide array of customers and lend ourselves to hosting any functions, including business luncheons, conferences, and celebrations. We also offer a chauffeur service to and from the restaurant.

01204 533392

INFO@NAMPLOY.CO.UK

NAMPLOY.CO.UK

YOU CAN ALSO ORDER ON

JUST EAT



Delicious, healthy, fresh Italian cuisine alongside our gorgeous cocktails and live entertainment.

103 BRADSHAW ROAD,
BOLTON, BL2 3EW

01204 594386

GRAPPABOOKINGS@GMAIL.COM
THECROFTERS-BRADSHAW.COM



Authentic Italian dishes from our exceptional chefs using fresh, high quality ingredients.

77 ST GEORGE'S ROAD,
BOLTON, BL1 2BS

01204 388609

PORTOFINOSBOLTON@GMAIL.COM
PORTOFINOSBOLTON.WEEBLY.COM



An enchanting and mesmerising Thai restaurant offering an unforgettable dining experience.

99 CHORLEY OLD ROAD,
BOLTON, BL1 3RS

01204 533392

INFO@NAMPLOY.CO.UK
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