



Festive Menu 2010*

Available from 1/11/10 to 9/01/10

**Subject to change*

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Supreme Banquet

£28.50 Per Person (Min2)

Starter

Mango King Prawns (Cold Dish)

Steamed Scallop

Second

Aromatic Duck

Main

Steamed Sea Bass Fillet Dressed With Ginger & Spring Onions

Fillet Steak Canton Style

King Prawns & Scallops With Cashew Nuts

XO King Prawns (Spicy Sauce)

Salt & Peppery Hot Soft Shell Crab & Squid

Honey BBQ Spare Ribs

Roast Duck With Orange (Cointreau)

Sides

Steamed Rice

Chopped Onion Or Green/Red Pepper Fried Rice

Noodles

Chips

Shining Banquet

£25.50 Per Person (Min2)

Starters

Chicken & Sweet Corn Soup

Chicken & Mushroom Soup

Combination Platter

Chicken On Skewers, Barbeque Ribs,

Sesame Prawn Toast & Seaweed

Second

Aromatic Duck

Main

Steamed Sea Bass Fillet Dressed With Ginger & Spring Onions

Rump Steak Canton Style

XO King Prawns (Spicy Sauce)

Roasted Pork / Chicken Chinese Style

King Prawns With Broccoli

Chicken With Szechuan Sauce

Sides

Steamed Rice

Chopped Onion Or Green/Red Pepper Fried Rice

Noodles

Chips

Special Banquet

£19.50 Per Person (Min2)

Starters

Soup

Chicken & Sweet Corn Soup

Chicken & Mushroom Soup

Combination Platter

*Chicken On Skewers, Barbeque Ribs,
Sesame Prawn Toast & Seaweed*

Main

Crispy Shredded Beef

Sweet & Sour Chicken / Pork

Chicken / King Prawn Satay

Chicken / Beef With Black Bean Sauce

Chicken / Beef Curry

Sides

Steamed Rice

Fried Rice

Noodles

Chips

Vegetarian Banquet

£19.50 Per Person (Min2)

Starters

Soup

Sweet Corn Soup

Hot & Sour Soup

Vegetable Platter

Fried Selected Vegetables, Onion Rings & Seaweed

Main

Salt & Peppery Hot Battered Mushrooms

Aubergin With Sea Spicy

Green Beans With Soybean Sauce

Mixed Vegetables With Sweet & Sour / Curry / Black Bean Sauce

Crispy Mixed Vegetables In Batter

Tofu With Mushroom & Bamboo Shoots

Sides

Steamed Rice

Fried Rice

Noodles

Chips

Festive Booking Information

Terms and Conditions for bookings

Lunch and dinner serving hours:

Lunch: from 12.00, last order by 2.00 PM

Dinner: from 5.30 PM, last order by 9.00 PM

Due the huge popularity of our restaurant the bookings for lunchtime only are required to vacate the table by 5.00 PM.

Any variations to the above serving hours have to be arranged at the time of the booking with the management.

Information required at the moment of the booking:

We will ask you for the following information when taking your booking:

Name of company and/or a host name

Landline and mobile telephone number

Email address

Credit, debit card or arranged payment details

Pre-ordered meals:

For the busiest days we will ask you to pre-order your meals. We will use it as a guideline during the kitchen preparations but we will require taking the order again to allocate every course to the right guest.

Deposit:

For parties of 8 and above we require a deposit of £ 20 per person to confirm booking.

The deposit will be deducted from your total bill for every person attending at the end of the meal.

Cancellation Policy:

50% refund For cancellation

White Wine Selection

- 1. CHARDONNAY, One Chain Vineyards – Australia** **£13.00**
Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced, it is ideal with meaty fish or on its own.
- 2. CHENIN BLANC, McGregor – South Africa** **£13.90**
A deliciously crisp and lively example of Chenin with bags of crunchy apple like fruit, slight grassiness and a good clean finish.
- 3. SAUVIGNON BLANC RESERVA, Nostros – Chile** **£14.50**
Sourced from Chile's premium Sauvignon Blanc region, Casablanca, this is a pure, exuberantly fruity Sauvignon packed full of grassy, tropical fruit. Instantly refreshing and moreish with a lovely tangy finish.
- 4. PINOT GRIGIO, Bella Modella – Italy** **£14.90**
A beautifully, light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality. Best enjoyed on its own or with a salad of piquant grilled prawns.
- 5. VERDEJO/VIURA, Monte Alina – Spain** **£17.50**
Delicious Aperitif or with white meats and salads. Fresh and appealing.
- 6. SAUVIGNON BLANC, "Stoney Range", Sherwood – New Zealand** **£18.95**
A pronounced, herbaceous nose with plenty of ripe gooseberries, guava and nettles on the nose - very typically Marlborough style. The palate is crisp, racy and mouth-watering with hints of grapefruit, guava and gooseberry followed by a long, enticing finish.
- 7. CHARDONNAY ORIGINAL, Raats – South Africa** **£19.50**
Bruwer Raats is justifiably renowned in South Africa for making the best Chenin Blanc so we thought he ought to be able to turn his hand to making some delicious, crisp Chardonnay. We were right! This is a steely, crisp, lemon scented Chardonnay with delicate honeysuckle, citrus and apple notes. Well balanced and long.
- 8. POUILLY FUME "Les Loges", Domaine Marchand – France** **£25.00**
A complex, concentrated example of Pouilly Fume with well balanced, crisp gooseberry and blackcurrant fruit overlaid with hints of citrus and mineral. The finish is elegant and long with tinges of flint and ripe apple.
- 9. CHARDONNAY, Stella Bella – Chardonnay** **£27.00**
A spectacularly fine, tight knit Chardonnay showing great elegance and style. Crisp lemony character overlaid with nutty, well integrated oak flavours. More Burgundian than Australian but with underlying new world panache!
- 10. CHABLIS 1ER CRU "Cote de Lechet", Domaine Bernard Defaix – France** **£35.00**
An intense, nervy white with concentrated, crisp citrus notes. The palate is well balanced with rounded, green apple flavours and a mineral, steely finish - a wine of great typicity.
- 11. VIOGNIER, Mill Road Vineyard – California** **£37.00**
Gary Eberle's Viognier is not exactly shy and retiring! A big wine in all respects with ripe honeysuckle, apricot and spice on the nose followed by a richly textured palate of fragrant stone fruits and subtle hints of creamy oak.

Red Wine Selection

- 12. MERLOT, Los Espinos – Chile** **£13.50**
Juicy, fruit packed red with supple bramble and blackberry fruit, soft, creamy tannins and a lip smacking finish.
- 13. CABERNET SAUVIGNON, Costa Vera – Chile** **£13.90**
Deliciously cherry filled and exuberant with ripe plummy fruit and hints of cassis and chocolate.
- 14. SHIRAZ, Aloe Tree – South Africa** **£14.50**
A scrumptiously soft, juicy Shiraz simply oozing spicy bramble fruit. Supple and silky on the palate with a bright, red berry finish.
- 15. VINZELO TINTO, Quinta de Ventozelo – Portugal** **£15.50**
A spicy mid weight red from one of the most beautiful estates in the Douro. Delicious, savoury red fruits with hints of plums, leather and chocolate lead through to a gentle, satisfying finish.
- 16. ZINFANDEL, Redtree – California** **£16.95**
Great value, tasty Zinfandel is a rare commodity but this succulent, blueberry filled red is an exception. Elegant, medium weight and silky smooth with ripe, raisiny fruit and a warm finish.
- 17. NEBBIOLO, Thorn Clarke – Australia** **£18.95**
Italy's Nebbiolo grape is more famous for making Barolo than taking up home in the Barossa but this delightful, cherry scented red is proof that the grape can travel! Pale garnet in colour with savoury, dried fruit and sweet oak lead on to a firm, crisp finish.
- 18. CABERNET ORIGINAL, Raats – South Africa** **£19.50**
Bruwer raats makes some of the best Cabernet in South Africa but it's usually significantly pricier than this. Using some of the barrels that didn't quite make the cut for his top wine, he has produced a stunning, juicy, succulent red crammed full of redcurrants, brambles and cassis.
- 19. PINOT NOIR, Sherwood Estate – New Zealand** **£21.00**
Sourced from different vineyard sites exclusively for Sherwood, the wine is vinified separately and then aged in oak. Vibrant colours, cherry and plum character. Medium bodied.
- 20. SHIRAZ, Stella Bella – Australia** **£24.00**
A cooler climate example of Shiraz from Margaret River with spicy, Peppery flavours. Medium bodied, elegant and savoury with concentrated dark fruit flavours, subtle oak complexity and great length.
- 21. RIOJA RESERVA, Luis Canas – Spain** **£27.00**
Produced from the finest vintages, Luis Canas Reserva is aged in oak to give a mellow but complex and full flavoured red.
- 22. CHATEAU SAINT POLY, St Emilion Grand Cru – France** **£33.00**
Medium bodied red with supple redcurrant and plum fruit, soft, Silky tannins and gentle oak influences.
- 23. CHATEAUNEUF DU PAPE, "Les Combes D'Arnevels" Vignobles Jerome Quiot – France** **£35.00**
lassic, medium bodied Chateauneuf with a richly textured palate of spicy violet and cherry fruit overlaid with a little subtle oak ageing.

Rosé Wine Selection

- 24. SYRAH ROSE, Santa Rosa – Argentina** **£13.95**
175ml Glass £3.25
A vivid, bright pink with all the ripe, succulent fruit one would expect. Soft, well rounded and oh so gluggable, this is the perfect accompaniment to long sunny days - or the perfect refuge from long wet days!

Champagne & Sparkling

- 25. SPARKLING "HOWZAT" BRUT, One Chain Vineyards – Australia** **£17.95**
This delicious, fragrant and frivolous sparkler has ample pear, apple and tropical fruit character on the nose which leads through to a palate of crisp, citrus and creamy pineapple.
- 26. PIERRE MIGNON, "Grande Reserve" Brut – France** **£33.00**
A crisp, well balanced Champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness. The palate is fresh, clean and lively with a creamy mousse and long finish.
- 27. MOET ET CHANDON, "Brut Imperial" – France** **£49.00**
With one of the most significant legacies to the Champagne business, Moet leads from the front with this consistently elegant, bright Champagne. Well balanced and rounded with light citrus notes coupled with subtle brioche notes leads through to crisp finish.
- 28. VEUVE CLICQUOT, "Yellow Label" N/V – France** **£54.00**
The iconic yellow label is a guarantee of getting a superb, medium weight Champagne with developed flavours of citrus, mineral and some biscuity notes. Lovely soft, creamy mousse and a long, cleansing finish.

House Wine Selection

- White**
- 29. CHENIN/CHARDONNAY, Santa Rosa – Argentina** **£12.95**
Broad attractive white with ample tropical fruit and ripe apple flavours. 175ml Glass £3.25
- Red**
- 30. SHIRAZ MALBEC, Santa Rosa – Argentina** **£12.95**
A novel blend of spicy Shiraz with rich, plummy Malbec which creates a juicy, succulent red with a soft creamy finish. 175ml Glass £3.25

Wine Selection (175ml)

- House Red £3.25
House White £3.25
House Rosé £3.50
White Wine Spritzer £3.50
White Wine Kir £3.50

Long Drink

Gordons Classic Twist <i>Gin, Tonic Water, Cranberry Juice, Wedge of Lemon</i>	£4.60	Hong Kong Cheong Sam <i>Gin, Maraschino, White Crème De Menthe, Lemonade, Lemon Juice</i>	£5.00
Moscow Mule <i>Vodka, Ginger Beer, Lime Juice, Wedge of Lime</i>	£4.60	Singapore Sling <i>Gin, Cherry Brandy, Lemon Juice, Grenadine & Soda Water</i>	£5.00
Baileys Frappe <i>Baileys, Crushed Ice</i>	£4.60	Pina Colada <i>Rum, Malibu, Coconut Milk, Pineapple Juice</i>	£6.00
Bells Ginger & lime <i>Bells, Ginger Ale, Wedge of Lime</i>	£4.60		
Pimms Cup <i>Pimms, Cucumber, Orange, Mint</i>	£4.60		
Tom Collins <i>Gin, Soda Water & Lemon Juice topped with Sugar Syrup</i>	£4.60		
Long Vodka <i>Vodka, lime, lemonade & angostura</i>	£4.60		
Woo Woo <i>Vodka, Peach Schapps, Orange & Cranberry Juice</i>	£4.60		
Bay Breeze <i>Malibu, Cranberry & Pineapple Juice</i>	£4.60		
Fuzzy Melon <i>Midori, Peach Schnapps & Orange Juice</i>	£4.60		
Shanghai Passion <i>Lychee Liqueur, Gin, Orange, Pineapple & Cranberry Juice</i>	£5.00		
Around The World <i>Gin, Rye Whisky, Brandy, Dark Rum, Vodka, Midori, Orange, Lemon & Pineapple Juice</i>	£5.00		

Old Fashion Favorites

Bloody Marry <i>Vodka, Tomato Juice, Lemon Juice, Tabasco, Black Pepper & Worcestershire Sauce</i>	£4.60
Screwdriver <i>Vodka & Orange</i>	£4.60
Tequila Sunrise <i>Tequila, Grenadine & Orange</i>	£4.60
Dry Martini on Ice <i>Gin, Dry Martini, Olive</i>	£4.60
White/Black Russian <i>Vodka & Kahlua with Milk / Coke</i>	£4.60
Rusty Nails <i>Drambuie & Scotch</i>	£4.60

Drinks list

Sherries & Port (50ml)

<i>Tio Pepe</i>	£2.50
<i>Harvey's</i>	£2.50
<i>Croft</i>	£2.50
<i>Port</i>	£2.50
<i>Vintage Port</i>	£3.50

Aperitifs (50ml)

<i>Pimm's N°1</i>	£2.50
<i>Campari</i>	£2.50
<i>Martini Rosso / Bianco Extra Dry</i>	£2.50

Liqueurs (25ml)

<i>Amaretto</i>	£2.50
<i>Cointreau</i>	£2.50
<i>Drambuie</i>	£2.50
<i>Baileys Irish Cream (50ml)</i>	£2.50
<i>Tia Maria</i>	£2.50
<i>Glavya</i>	£2.50
<i>Grand Marnier</i>	£2.50
<i>Tequila</i>	£2.50
<i>Sambuca</i>	£2.50
<i>Creme De Menth</i>	£2.50
<i>Cherry Brandy</i>	£2.50
<i>Galliano</i>	£2.50

Drinks list

Cognac/Armagnac (25ml)

<i>VS Cognac</i>	£3.20
<i>V.S.O.P</i>	£4.80
<i>XO</i>	£7.00
<i>Armagnac</i>	£3.20

Whiskies (25ml)

<i>Glenmorangie 10 year old</i>	£3.80
<i>Macallan 10 year old</i>	£3.80
<i>Glenlivet 12 year old</i>	£3.20
<i>Glenfiddich 12 year old</i>	£3.20
<i>Chivas Regal 12 year old</i>	£3.20
<i>Balvenie 12 year old</i>	£3.20
<i>Johnny Walker 12 year old</i>	£3.20
<i>Famous Grouse</i>	£2.50
<i>Jamieson</i>	£2.50
<i>Jack Daniels</i>	£2.50
<i>Jim Beam</i>	£2.50

Other Spirits (25ml)

<i>Gordon's Gin</i>	£2.30
<i>OVD Rum</i>	£2.30
<i>Smirnoff Vodka</i>	£2.30
<i>Southern Comfort</i>	£2.30
<i>Bacardi Rum</i>	£2.30
<i>Archers Peach Schnapps</i>	£2.30
<i>Malibu</i>	£2.30
<i>Morgon's Spiced Rum</i>	£2.30
<i>Pernod</i>	£2.30

Drinks list

Beers & Bottles

<i>Tsing Tao</i>	<i>£3.00</i>
<i>Tiger Beer</i>	<i>£3.00</i>
<i>Tyskie Beer</i>	<i>£4.00</i>
<i>Corona</i>	<i>£3.00</i>
<i>Tennent's</i>	<i>£2.80</i>
<i>Beck's</i>	<i>£2.80</i>
<i>Budweiser</i>	<i>£2.80</i>
<i>Miller</i>	<i>£2.80</i>
<i>Magners (s)</i>	<i>£3.00</i>
<i>Magners (L)</i>	<i>£4.00</i>
<i>Strongbow Cider</i>	<i>£2.80</i>
<i>McEwan's Export</i>	<i>£2.80</i>
<i>Guinness</i>	<i>£2.80</i>
<i>1/2 Pint Lager Shandy</i>	<i>£1.60</i>
<i>Pint Lager Shandy</i>	<i>£3.00</i>
<i>Kaliber</i>	<i>£2.20</i>

Alcopop

<i>Smirnoff Ice</i>	<i>£2.80</i>
<i>Breezer</i>	<i>£2.80</i>
<i>Blue WKD</i>	<i>£2.80</i>

Bottles

<i>Bottle Coke / Diet Coke (200ml)</i>	<i>£1.30</i>
<i>Tonic / Bitter Lemon / Ginger Ale (125ml)</i>	<i>£1.00</i>

Soft Drinks

	Dash	Glass
<i>Coke / Diet Coke / Lemonade / Soda</i>	<i>£0.50</i>	<i>£1.80</i>
<i>Ginger Beer</i>		<i>£1.80</i>
<i>Irn Bru</i>		<i>£1.80</i>
<i>Appletise</i>		<i>£2.20</i>

Juices

<i>Orange / Tomato / Pineapple / Cranberry</i>	<i>£1.80</i>
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Mineral Water

	330ml	Bottle
<i>Sparkling/Still Water</i>	<i>£1.80</i>	<i>£4.80</i>