

CHRISTMAS MENU



THE CHINA GARDEN CHRISTMAS MENU

£26.95 PER PERSON
**COMPLIMENTARY GLASS OF HOUSE
WINE PER PERSON**

STARTERS

TURKEY SUNG

CHICKEN SATAY SKEWERS

CANTONESE SPRING ROLL

CANTONESE SPARE RIBS

MAIN COURSES

SIZZLING BEEF

Finely sliced beef tossed with vegetables and Cantonese sauce and served on sizzling plate.

CHICKEN BLACK PEPPER

Batter fried chicken cubes cooked with Chinese mushrooms, green pepper and black pepper sauce.

ROAST DUCK IN PLUM SAUCE

Crispy roasted duck stir fried with onion, green pepper and plum sauce

STIR FRY VEGETABLES IN
GARLIC AND SOY SAUCE

Mix seasonal vegetables in fresh garlic, ginger and soy sauce.

PINEAPPLE CHICKEN FRIED RICE

Stir Fried jasmine rice with fresh pineapple, chicken, carrot and peas.

DESSERT

MANGO CHEESE CAKE

Light cream cheese cake with a topping of real mango.

THE CHINA GARDEN SPECIAL CHRISTMAS MENU

£32.95 PER PERSON
**COMPLIMENTARY GLASS OF
SPARKILING WINE PER PERSON**

STARTERS

TURKEY SUNG

CANTONESE SPARE RIBS

SCALLOP IN GARLIC SAUCE

CHICKEN LOLLIPOP IN SZECHUAN
SAUCE

MAIN COURSES

SIZZLING FILLET STEAK

Fillet steak tossed with vegetables and Cantonese sauce and served on sizzling plate.

GINGER LAMB

Thin slices of lamb cooked with ginger, spring onion and light soya sauce.

SZECHUAN KING PRAWN

King prawns stir fried with juliennes of vegetables and cooked in medium hot Szechuan sauce.

ROAST DUCK IN CRAB MEAT SAUCE

Crispy duck stuffed with king prawns and sautéed with crabmeat sauce

STIR FRY VEGETABLES IN GARLIC
AND SOY SAUCE

Stir fried mixed seasonal vegetables in fresh garlic, ginger and soy sauce.

PINEAPPLE CHICKEN FRIED RICE

Stir Fried jasmine rice with fresh pineapple, chicken, carrot and peas.

DESSERT

MANGO CHEESE CAKE

Light cream cheese cake with a topping of real mango.

