

中苑  
New Rendezvous  
ORIENTAL CUISINE

中苑  
New Rendezvous  
ORIENTAL CUISINE

## CHRISTMAS & NEW YEAR'S EVE BANQUET MENU

### NEW RENDEZVOUS CHRISTMAS OPENING TIMES

AS NORMAL WITH THE EXCEPTIONS OF:

**CHRISTMAS EVE** - 5.30PM-MIDNIGHT (SET MENU ONLY)

**CHRISTMAS DAY** - CLOSED

**BOXING DAY** - OPEN AS USUAL 5.30PM-MIDNIGHT

**NEW YEARS EVE** - 5.30PM - LATE (SET MENU ONLY)

PLUS LIVE DJ + DISCO FROM 11.30PM-LATE

**NEW YEARS DAY** - 6.00PM-MIDNIGHT (A LA CARTE MENU AVAILABLE)

**2<sup>ND</sup> AND 3<sup>RD</sup> JANUARY** - CLOSED

### HOW TO BOOK

TELEPHONE LINE OPEN 24/7

PLEASE BOOK EARLY TO AVOID DISAPPOINTMENT

(DEPOSIT REQUIRED FOR LARGE PARTIES)

**TELEPHONE** - 01661 821775

# Christmas Banquet

Six Course

**£35.00**  
per person

---

## Choice of soup:

Chicken and sweetcorn soup  
Vegetarian sweetcorn soup  
Hot and sour Peking soup

*All served with prawn crackers*

---

## Combination of Starters:

Roast honey spare ribs, skewered satay chicken,  
crispy vegetarian spring rolls, salt pepper and chilli chicken

---

## Appertizer:

Crispy shredded aromatic duck with pancakes and salad

---

## Main: *(Choose one dish per person)*

Vietnamese style dry fried pork with leek and onions in dark soya sauce

Tender fillet beef with tangy Cantonese sauce (hot plate)

Cod bites stir fried in coconut cream sauce and asparagus

Deep fried chicken with chilli and garlic

King prawn in mango curry sauce

Vietnamese style chicken with hot sweet chilli and garlic sauce

Roast duck with homemade plum sauce

Crispy shredded chilli beef

Mixed vegetable with bean curd in black bean sauce (v) (vg)

Fillet of beef in creamy black pepper sauce (hot plate)

Lamb with spring onion and ginger

Salt pepper and chilli king prawns

*All served with Yeung Chow egg fried rice*

---

## Dessert:

Mixed fresh fruit

---

## To Finish:

Chinese Jasmine tea or coffee with a Ringtons chocolate

(Prices plus 10% service charge)

# New Year's Eve Banquet

Six Course

**£49.00**  
per person

---

## Choice of soup:

Chicken and sweetcorn soup  
Vegetarian sweetcorn soup  
Hot and sour Peking soup

*All served with prawn crackers*

---

## Combination of Starters:

Roast honey spare ribs, Deep fried chicken with chilli and garlic,  
Salt and chilli pepper king prawns, Crispy vegetarian wanton.

---

## Appertizer:

Crispy shredded aromatic duck with pancakes and salad

---

## Main: *(Choose one dish per person)*

Tender fillet of beef with Cantonese sauce on sizzling hot plate

Pan fried scallops with steamed ginger and spring onion in light soya sauce

Roast duck with homemade plum sauce

King prawns in mango curry sauce

Chicken with spicy chilli and garlic sauce

Cod bites stir fried in coconut cream sauce with asparagus

Roast duck with fresh pineapple and pickled ginger

Vietnamese style deep fried pork with onion and leek in dark soya sauce

King prawns in Vietnamese sweet chilli and garlic sauce

Crispy shredded chilli beef

Deep fried aubergine in Vietnamese hot garlic sauce (v)

Mixed vegetable in Kung Po sauce and cashew nuts (v)

*All served with Yeung Chow egg fried rice*

---

## Dessert:

Mixed fresh fruit

---

## To Finish:

Chinese Jasmine tea or coffee with a Ringtons chocolate

(Prices plus 10% service charge)